

# Food Storage

Food received or used in food service establishments must be from sources approved or considered satisfactory by the health department and must be clean, wholesome, free from spoilage, adulteration and misbranding, and safe for human consumption. The food must have been prepared, processed, handled, packaged and stored in a sanitary manner to better protect from contamination and spoilage.

Store rooms should be pest and rodent free, well-ventilated and free of dampness.

Bulk products, such as sugar and flour, may be emptied into tightly covered, properly labeled approved containers to prevent outside contamination.

Food may not be stored in locker rooms, rest rooms, dressing rooms, garbage rooms, mechanical rooms, under sewer lines that are not shielded to intercept potential drips, under water lines (including leaking automatic fire sprinkler heads) under lines on which water has condensation, under open stairwell or under other sources of contamination.

Food products must be stored on shelves or platforms 6 inches from the floor to ensure adequate cleaning of the storeroom floor.

Keep cleaning products, poisons and/or harmful products in storage away from food storage areas to prevent contamination.

This also applies to walk-in coolers, freezers and anywhere else food is stored.