
Subject: Food Storage

Source: Early Head Start Performance Standard 1304.23

Policy

Food will be properly stored to prevent contamination of food from any source.

Procedure

Food Items

1. Containers and covers will be impervious and nonabsorbent to eliminate the possibility of containers becoming carriers of bacteria.
 2. Food is stored in locations that do not result in a risk of contamination from other food or from the conduct of normal operations.
 3. Containers of food are stored a minimum of six inches above the floor in a manner that protects the food from contamination.
 4. Food and food containers are not stored under exposed/unprotected sewer lines or water lines.
 5. Foods not subject to further washing or cooking before serving are stored to prevent cross contamination from foods requiring washing or cooking.
 6. All foods not stored in the product container or package in which it was originally obtained, is stored in a tightly covered container, labeled and dated.
 7. Frozen food is kept frozen and stored at a temperature of 0* Fahrenheit or below.
 8. Food is examined when brought to the kitchen to make sure it is not spoiled, dirty, or infested with insects.
 9. Store rooms are kept dry and free from dust, debris, leaky plumbing or drainage problems.
 10. All food items are stored separately from non-food items.
 11. A monthly inventory system ensures that food is rotated.
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