

## PRP/10: DRY FOOD STORES

## Hazards

1. **Microbiological**; germination of spores, growth of pathogenic bacteria and/or formation of toxins
2. **Physical**; contamination of food with foreign objects and food pests
3. **Chemical**; contamination arising from cleaning activities
4. **Allergenic**; contamination of foods as a result of incorrect storage and/or spillage

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
All surfaces shall comply with set criteria	Visual check	Weekly	PRP/11 Food Premises	Review specification for surfaces <b>(LM)</b> Clean surfaces as necessary <b>(FH)</b> Report defects to line-manager <b>(FH)</b>
Cool and dry	Visual check	Weekly		Review location of stores and wet-activities <b>(LM)</b> Review adequacy of ventilation <b>(LM)</b>
Clean, tidy and organised	Visual check	Weekly	Cleaning schedule	Clean and re-organise stores <b>(FH)</b> Discard food contaminated with chemicals <b>(LM)</b>
Adequate shelving with impervious finish	Visual check	Weekly		Review specification for shelving <b>(LM)</b> Render surfaces impervious <b>(LM)</b>
Designated shelves for allergenic and non-allergenic foods	Visual check	Daily		Re-organise storage <b>(FH)</b> Discard potentially contaminated food <b>(LM)</b>
Food stored off the floor	Visual Check	Daily		Move food off the floor <b>(FH)</b> Discard potentially contaminated food <b>(LM)</b>
Protected against the ingress of food pests	Visual check	Daily		Review suitability of dry food stores <b>(LM)</b>

For additional information on this subject please refer to the following procedures in the 'Food Safety Manual 2019':

- Section 02: Operational Standards - OS/03: Storage of food

Version	Date of issue	Author	Endorsed by
V1	June 2020	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser

