

GENERAL FOOD STORAGE

Food Storage

- If food is removed from the original container, it shall be kept in a clean covered container except during necessary periods of preparation or service.
- Container covers shall be solid and nonabsorbent, except that linens or napkins may be used for lining or covering bread or roll containers.
- Unless its identity is unmistakable, bulk food not stored in the original container, shall be stored in a container identifying the food by common name.
- Containers of food shall be stored a minimum of six inches above the floor to protect food from splash and other contamination and to allow for easy cleaning of the storage area. Except that:
 - Metal pressurized beverage containers, and cased food packaged in cans, glass or other water proof containers need not be elevated when the food container is not exposed to floor moisture.
 - Containers may be stored on dollies, racks or pallets provided such equipment is easily movable.
- Food and containers of food shall not be stored under exposed or unprotected sewer lines, or water lines, except for automatic fire protection sprinkler heads. The storage of food in toilet rooms or vestibules is prohibited.
- Food not subject to further washing or cooking before being served shall be stored in a way that protects it against cross-contamination from food requiring washing or cooking.
- Packaged food shall not be stored in contact with water or undrained ice. Wrapped sandwiches shall not be stored in direct contact with ice.
- First In, First Out (FIFO).

