

Storage Risks



Cross contamination is a big food safety hazard in the kitchen, it's vital to ensure that all risks of infection are prevented.

- Keep toxic chemicals and cleaning products away from food! Never put hazardous substances above food.
- Do not store boxes on the floor, but on a raised platform or shelf. The floor is a source of bacteria.
- Make sure the storage space and products are clean and hygienic. You should be able to close the storage area to keep it dry and safe from pests.
- Store perishable food in refrigeration at 0 to 5°C (32 to 41°F).
- When storing and stocking products, you should use the First In, First Out (FIFO) system.

Storage temperatures

Perishable food in the freezer,
such as meat



-18°C (0°F)

Dry foods,
such as rice or pasta

10 to 21°C (50 to 70°F)