

The intended outcome is that persons undertaking or supervising food handling operations have appropriate skills and knowledge in food safety and food hygiene matters.

Food Storage and Traceability

The Requirements of the Australian New Zealand Food Standards Code

A food business must, when storing food, store the food in such a way that:

- a. It is protected from the likelihood of contamination; and
- b. The environmental conditions under which it is stored will not adversely affect the safety and suitability of the food.

A food business must, when storing potentially hazardous food:

- a. Store it under temperature control; and
- b. If food is intended to be stored frozen, ensure the food remains frozen during storage

Protection from Contamination

- ✓ Food should be stored in containers or wrapping that is food-grade
- ✓ Regularly check packaged food is intact and properly protecting the food
- ✓ Raw meat and seafood to be stored separately from ready-to-eat foods
- ✓ Food to be stored away from chemicals
- ✓ Food to be stored off the floor on clean shelving
- ✓ Storage areas to be kept clean, dry, and free of pests



Environmental Conditions

- c. **Humidity** can encourage mould growth, deteriorate some packaging materials, or be absorbed by some foods
- d. **Warm** conditions favour pathogenic growth and can cause spoilage
- e. **Light** can cause some foods to produce toxins, cause vegetables to sprout, or change chemical composition of vegetable oils

Storage Time

The length of time that a potentially hazardous food can be safely stored depends on the particular characteristics of the food including processing, packaging, and temperature that it is stored.

Identifying stock with the use of date labels is useful for businesses to keep track of how long food items have been stored.

Item	_____
Date	_____ Emp _____
Use By	_____
	M T W TH F SA SU

Best Fridge/Coolroom Practices

- ✓ Food temperatures are checked with a probe thermometer to make sure the food itself is at the required temperature (rather than relying on the refrigerator's temperature gauge);
- ✓ Minimise time that refrigerated food is left out of the fridge
- ✓ Stock is regularly checked for date markings, and rotated and prioritised for sale/disposal
- ✓ Do not overstock fridges to allow chilled air to circulate
- ✓ Do not repeatedly open doors/take food out unnecessarily
- ✓ Regularly service and maintain refrigerators to ensure they are running efficiently

Contact Us

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