

J. STORAGE:

The storage of commodities involves two major areas -- storage conditions and storage practices. SFA employees should familiarize themselves with State health codes that may supersede these storage guidelines.

1. Storage Conditions:

Storage conditions are those factors that must be considered in order to prevent the premature deterioration of commodities.

a. Temperature:

- (1) To maintain quality, food must be stored at proper storage temperature for each commodity.

Temperatures in freezers and refrigerated/coolers should be checked when known potential power losses have occurred.

The following temperature ranges from the "Food Storage Guide" are to be used as a guide in determining whether adequate temperatures are maintained:

Freezer: -10°F to 0°F

Cooler: 35°F to 45°F

Dry: 50°F to 70°F

b. Air Circulation:

- (1) Air circulation is important for frozen chilled and dry storage.
- (2) Commodities should be stacked on pallets or shelves with at least four-inch wall and floor clearance and two feet ceiling clearance.

B. Storage Practices:

Storage practices are those ongoing activities, which maintain the commodities and storage area in good condition.

a. First In, First Out (FIFO):

All foods should be stacked so that the foods with the oldest pack dates are in front or on top, and are used first.

b. Stacking:

- (1) Stacks should not be so high as to cause bursting or crushing of the bottom layers.
- (2) All foods should be cross-stacked to keep the stack solid.
- (3) Foods should not be stacked near sources of steam or heat.

c. Protection of Food in Storage:

- (1) Foods should be checked regularly for signs of deterioration.
- (2) Inspections should be made regularly for torn sacks and broken cartons.

If food contained in torn sacks and broken cartons are in good condition, it should be repackaged; otherwise, it should be properly destroyed.

- (3) Storage areas and freezers/coolers should be maintained in a clean and orderly manner.
- (4) Each SFA shall be required to implement an integrated pest management program with a primary goal of controlling dangerous and destructive pests with the judicious use of pesticides. See New Pesticide Regulations 302 KAR 29.050.12.
- (5) Food must be stored away from pesticides, cleaning supplies and paper products.
- (6) Foods must be stored in an area that secures it from theft.