

# Warehouse and Food Safety Best Practices

## Facility safety and security

- Food Defense...know who is handling food...access to facility
- Locks, alarms, cameras
- Maintenance
- Staff and volunteer logs

## Pest control

- Rodent traps...inside and out
- Weather stripping
- Caulking
- No chemicals near food
- Documentation...liability

## Storage and racking

- 6 inches off floor
- Away from wall
- Metal vs wood

## Storing food safely

- Airflow and temperature...85 degrees
- Sanitation
- Proper transportation
- Produce storage...meat storage

## Product rotation

- FIFO...meat, produce
- Exp. Dates, best buy, use by...dry foods...difference between the date codes

## Proper temperature controls

- Reliable thermostats and thermometers
- Recording temps...corrective actions
- Coil cleaning...refrigerant...PMs

## Food safety best practices

- Hand Washing
- Gloves...false security
- Time and Temperature...bacteria growth, 2-4 hours, food water, air temp, toxins
- Cross-Contamination....68% of Food Born Illnesses are from vegetables
- Client Information, Recalls

## Food handler's certificate/ServSafe certification

- Encourage lead food handlers to take course