

Important Points to Remember

- ◆ Inspect all incoming food before putting it in storage.
- ◆ Do not mix old and new food.
- ◆ Clean the containers or storage areas before restocking with new commodity.
- ◆ Regulate the temperature and humidity within the storage area.

For further information please contact:

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**Ministry of Industry,
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**FOOD STORAGE & PREVENTION
OF INFESTATION DIVISION**

"Ensuring Safety & Wholesomeness"

**SAFE
FOOD
STORAGE**

Food is stored to prevent deterioration by

- Microorganisms (fungi, bacteria, yeast)
- Insects and mites
- Rodents (rats and mice)
- Birds
- Metabolic activity (natural death)
- Chemicals

Commodities that may be stored:

- Perishables (fruits and vegetables)
- Semi-perishable (roots and tubers)
- Durable (cereal grains)

Food must be stored so that-

- the quality does not deteriorate during the storage period.
- the quantity in storage is not unintentionally reduced.

Food Storage Tips

Perishables must be stored -

- in a cool and controlled environment.
- with compatible products (onions and garlic impart odours, ethylene producing fruits eg. tomatoes should not be stored with green leafy vegetables).

Durables are to be stored -

- in a cool dry place.
- off the ground.
- off the wall.
- away from the ceiling.
- away from appliances that produce heat.

More Food Storage Tips

- ◆ Packaging containers of dried foods/durable commodities, once opened, are to be resealed tightly or transferred to a storage container with proper fitting lids.
- ◆ Store food in impermeable containers to reduce moisture loss or moisture absorption.
- ◆ Store food away from pesticides, cleaning aids and other chemicals to prevent contamination and possible poisoning.
- ◆ Buildings and containers of food are to be secure (proofed) from pest entry.
- ◆ Before storing food check the 'best before', and the 'used by' dates.
- ◆ Remember the 'first in first out' rule and 'when in doubt throw it out'.
- ◆ *Do not store food in pesticide containers or use pesticide containers to store food.*
- ◆ Do not transport food items in the same compartments with pesticides or other chemicals.
- ◆ Do not store food with non-food items.