

TITLE:	FOOD SERVICE – STORAGE AND HANDLING	POLICY 11.06
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Authority: WAC 388-IBA-2305
WA State Food Code

PURPOSE:

This policy describes proper food storage and handling.

SCOPE:

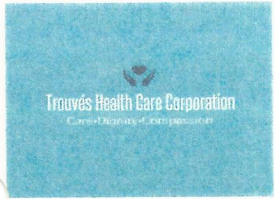
All Trouves Employees and Volunteers

POLICY:

We store and handle foods in order to promote health and safety.

PROCEDURE:

- Food shall be protected at all times from potential or real contamination.
1. Food, whether raw or prepared, if removed from its original container, shall be stored in a clean, labeled, covered container except during necessary period of preparation or service. Once opened, any product remaining in the original container shall be covered. Container covers shall be nonabsorbent except that linens or napkins may be used for lining or covering bread or roll containers.
 2. Containers of food shall be stored above floor level to protect them from contamination and in a manner that permits easy cleaning of floors and shelves.
 3. Enough conveniently located refrigeration facilities and hot food storage facilities shall be provided to assure maintenance of potentially hazardous food at required temperatures during storage. Refrigerator temperature not to exceed 41°F. Freezer temperature maintained at 0°F or below.
 4. Each refrigerator unit shall be equipped with a numerically scaled thermometer, located so as to be easily readable; check daily.
 5. Frozen foods shall be kept frozen until such time as it is to be thawed for use. Frozen foods are to be taken out of freezer and placed in walk-in far enough in advance so that it thaws out in refrigerator, never at room temperature.
 6. Only such poisonous and toxic materials as are required to maintain sanitary conditions and for sanitizing purposes may be used or stored in food service establishments. Provided that poisons and toxic materials are identified, labeled and shall be used, stored and displayed only in such a manner and under such conditions as will not contaminate or adulterate food or constitute a hazard to



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employees. Such materials are to be stored in storage areas available in this facility, away from all food.

7. Adequate storage space is provided for supplies and equipment.
8. Storage space shall be such that it does not constitute a fire or accident hazard. All items stored on shelves are to be at least 18 inches from the ceiling, coinciding with the Fire Marshal Regulations.

EXCEPTIONS:

No exceptions to this policy may be granted without the prior written approval of the Director.

SUPERCEDES:

None