

Food storage and display

Fact sheet

Every day, Council's Environmental Health Officers (EHO's) work with residents and local businesses to help make our city what it is today with a long term vision for the future.

All food stored or displayed in the food business needs to be protected from contamination. Hazards such as bacteria, dust, dirt, raw food juices and broken plastic can contaminate food.

Food storage

You can protect food from contamination by:

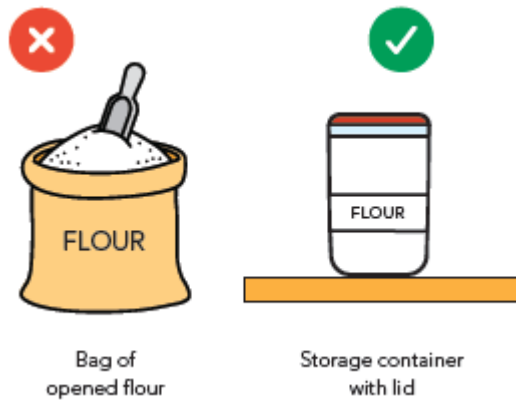
- storing food covered with food wrap or in a container that is:
 - in good condition, for example, free from cracks
 - able to be cleaned and sanitised
 - food safe – it needs to be made from materials that will not contaminate food by allowing chemicals to migrate from the container into the food or give the food a bad odour or taste
- storing in original packaging where possible
- not reusing single use items (e.g. plastic takeaway containers and cutlery) – throw away after one use
- separating raw food and ready-to-eat food, such as salads and rice paper rolls
- storing ready-to-eat food above raw food
- storing in a designated storage room, cupboard or shelving – don't store food in a toilet or bathroom
- storing in a separate location to chemicals (e.g. cleaning and pest control products)
- storing potentially hazardous food under temperature control.

Find out more about temperature control in the Temperature Control and Thermometer Use fact sheet.

The ceiling, floor and wall surfaces of food storage areas need to be smooth and impervious (waterproof) for easy cleaning. Any holes or gaps in your food storage areas need to be sealed to prevent pest access.

Tips for food storage

- Store food on shelving and off the floor. This helps prevent water damage, pest access and enables easy cleaning. It will also stop dirt and bacteria transferring from the floor to benches.
- Rotate stock to ensure older stock is used first.
- Regularly check packaged food and throw out any items that are damaged or out-of-date.
- Avoid overstocking refrigerators and cold rooms to ensure they are operating at the correct temperature.
- Check your suppliers' instruction for storage.
- Label your food with a use by date.



Food on display

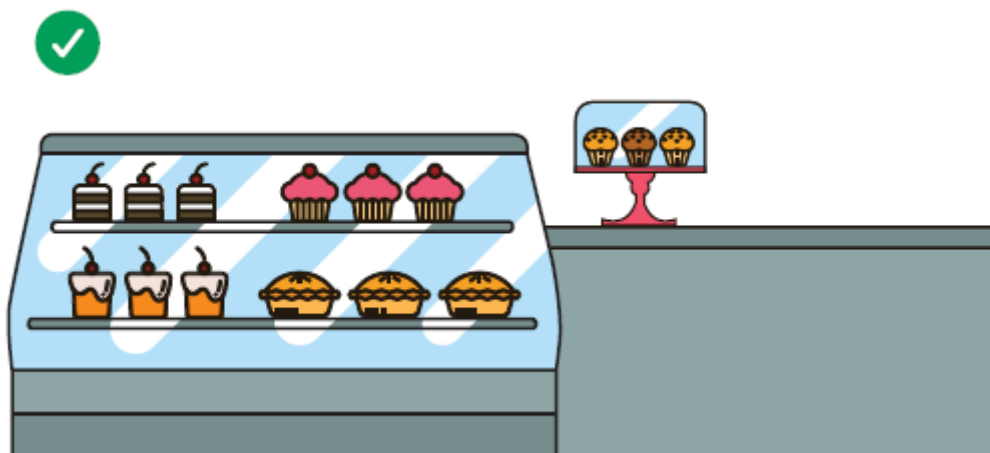
You need to ensure food on display is protected from contamination. You can do this by:

- using protective barriers such as sneeze guards to protect customers from coughing or sneezing on the food
- using containers, cabinets and covers when displaying food
- separating raw food and ready-to-eat food by using a different display cabinet or separate with a barrier
- displaying potentially hazardous food under temperature control.

Find out more about temperature control in the Temperature Control and Thermometer Use fact sheet.

Tips for food display

- Use separate serving utensils for each food on display to minimise contamination. Serving utensils must be cleaned and sanitised every four hours.
- Don't top-up batches.
- Don't place ready-to-eat food, such as buns, rolls and cakes on the counter or bar unless they are protected from contamination, for example, in a container, under a sneeze guard or wrapped.



Further information

For further information on Food Safety visit <https://www.murraybridge.sa.gov.au/services/your-health-and-well-being/publichealth/food-handling>

Email: council@coorong.sa.gov.au