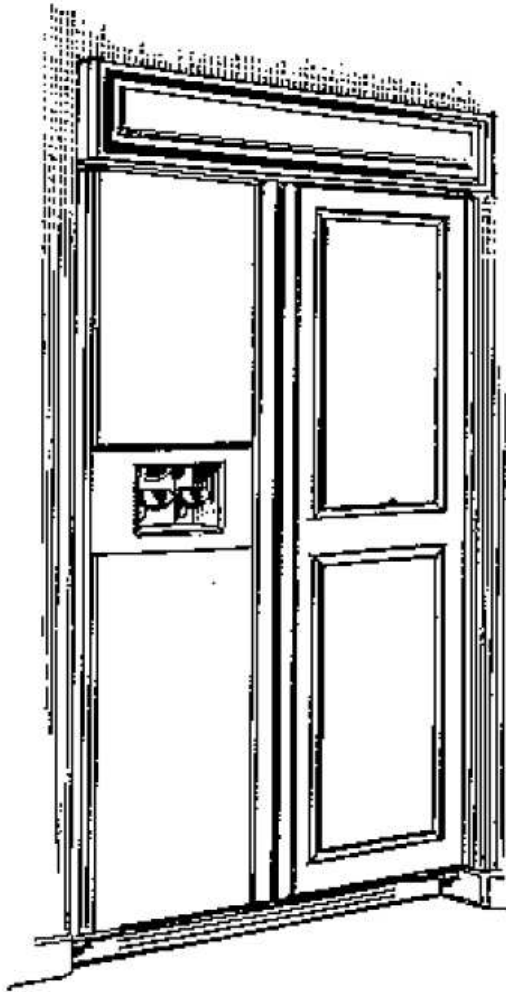


Food Storage Guide for Schools and Institutions



- Program Aid
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Excerpt:

FOOD STORAGE GUIDE FOR SCHOOLS AND INSTITUTIONS

INTRODUCTION

This handbook has been prepared as a guide for schools and institutions - to show good methods of handling and storing foods. The information presented in this handbook has been drawn from many sources.

It includes the latest available research data on types of storage facilities and equipment needed for handling and storing foods.

In this handbook, the terms "dry food storage" or "storeroom" apply to any dry food storage facility where foods are received and stored until they are prepared and served. The term "refrigerated food storage" applies to both normal refrigeration and freezer or frozen food storage.

Good storage facilities - both dry and refrigerated - help keep foods safe, wholesome, and appetizing. Meals taste better, and are better nutritionally, if all foods used to prepare them are at the peak of quality.

Careful menu planning, good buying practices, and good storage all help to provide well-balanced meals at reasonable prices.

In many instances, food losses from deterioration and infestation are the result of inadequate storage facilities, undesirable handling practices, and other conditions that can be corrected by following the preventive and control measures outlined in this handbook. Careful consideration must be given to providing needed storage facilities to insure that all foods will maintain their high quality and nutritive value until consumed. Temperature, **humidity**, ventilation, rodents, and insects **must be controlled throughout the storage period.**

Schools and institutions which accept USDA-donated foods also accept responsibility to handle and store them properly. Failure to do so may result in the Department withholding further donations of foods or requiring restitution for foods that are lost or become spoiled. Locally purchased foods must also be handled and stored properly.

EFFICIENT ARRANGEMENT OF SPECIFIC AREAS

Efficient arrangement of the receiving and food storage areas, in relation to other areas, is of major importance in an economical operation. The orderly arrangement of functions and equipment and the planning of routes will save workers both steps and time. If routes of operations are confused, with backtracking and cross-travel, then accidents, costly mistakes, and delays may result.

The distance from the receiving and food storage facilities to the kitchen area influences the length of the food preparation route. Other factors one should consider are the size of the areas, the arrangement of equipment, and the distance between preparation and serving areas.