WHAT IS IMPORTANT?

- Temperature control and recording
- Storing together only products that have no negative impact on each other's hygiene.

KEEP THE STORAGE IN GOOD ORDER!

PREVENT CONDENSATION!

AVOID PLACING FOOD DIRECTLY UNDER A POSSIBLE SOURCE OF CONDENSATION!

WHAT IS FIFO?

First In, First Out (FIFO) is a system for storing food. In FIFO, the food that has been in storage longest ("first in") should be the next food used ("first out").

WHAT IS REQUIRED BY LEGAL TEXT?

The layout, design, construction, and size of food premises must

- permit adequate maintenance, cleaning and/or disinfection
- avoid or minimise air-borne contamination, and provide adequate working space to allow for the hygienic performance of all operations
- be such as to protect against the accumulation of dirt, contact with toxic materials, the shedding of particles into food and the formation of condensation or undesirable mould on surfaces
- provide suitable temperature-controlled handling and storage conditions of sufficient capacity for maintaining foodstuffs at appropriate temperatures and designed to allow those temperatures to be monitored and, where necessary, recorded

FOOD *STORAGE*

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EU FOOD SAFETY
AB GIDA GÜVENLİĞİ

CARCASS CHILLING

WHAT IS IMPORTANT?

Temperature control and recording (placement of sensor)

Carcasses should not touch:

- each other
- floor and walls

SPACE BETWEEN CARCASSES ALLOWS BETTER AIR-CIRCULATION AND PREVENTS CROSS-CONTAMINATION.

WHY ARE ORDER AND SUFFICIENT SPACE IN STORAGE NEEDED?

- Avoiding cross-contamination
- Easier cleaning
- No loss of time searching for products
- Less damaged products
- No losses due to expired/out-of-date products

KEEP YOUR STORAGE ACCESSIBLE AND PEST-FREE!

DO NOT

- place food directly on the floor
- overcrowd the storage

KEY CONTROL METHODS TO PREVENT CROSS-CONTAMINATION INCLUDE:

- Maintaining strict separation between raw and ready-to-eat food, contact surfaces and equipment
- Effective cleaning and disinfection procedures to help prevent the possibility of harmful bacteria remaining on work surfaces and equipment
- High personal hygiene standards observed by food handlers, particularly hand washing

Provide suitable temperature-controlled facilities of sufficient capacity to enable relevant foodstuffs to be stored under controlled temperatures.

The design of the equipment should allow temperatures to be monitored and where necessary recorded.