

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 and Prevention
of Infestation Division

Ensuring Safety and Wholesomeness

**SAFE
FOOD
STORAGE**

Food is stored to prevent deterioration or contamination by

- Microorganisms (e.g. fungi, bacteria)
- Insects and mites
- Rodents (rats and mice)
- Birds
- Metabolic activity (natural death)
- Chemicals (e.g. pesticides)

Commodities that may be stored are:

- Perishables (fruits and vegetables)
- Semi-perishables (roots and tubers)
- Durables (cereal grains)

Food must be stored so that-

- the **quality** does not deteriorate during storage.
- 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 e.g. 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.
- ◆ ***Do not store food in pesticide containers or store pesticides in food containers.***
- ◆ Buildings and containers of food are to be secure (proofed) from pest entry.
- ◆ Check the 'best before' or the 'used by' dates before storing food .
- ◆ Remember the 'first in first out' rule and 'when in doubt throw it out'.
- ◆ Do not transport food items in the same compartments with pesticides or other chemicals.
- ◆ Do not store food with non-food items.