



**Ministry of Industry
Investment & Commerce**

Jamaica's **Business** Ministry



**Food Storage and Prevention
of Infestation Division**
Ensuring Safety and Wholesomeness

Safe Food Storage Tips

Perishable Food 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 Food (Rice, Grains, Legumes, Canned Foods) must be stored:

- in a cool dry place
- off the ground
- off the wall
- away from the ceiling
- away from appliances that produce heat

In addition to this:

- ◆ 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



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- ◆ 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