

FOOD STORAGE

STANDARD NO(S):

NYSSA # 148

DATE:

December 17, 2009

Reissued: 04/22/2011

REFER TO:

Roger O. Ward

I. OBJECTIVE:

To ensure the safe and sanitary storage of food products within the Seneca County Correctional Facility.

II. POLICY:

It is the policy of the Seneca County Correctional Facility to comply with the requirements of the state sanitary code and the rules and regulations promulgated by the New York State Department of Health.

III. DETAILS:

- A.** All food will be stored in such a manner that protects it against spoilage or contamination.
- B.** All food will be stored in compliance with the State Sanitary Code or the New York State Department of Health rules and regulations.
- C.** All food will be stored on shelves or racks. Nothing will be stored on the floor.
- D.** Food Service Personnel will maintain sanitary and temperature controlled food storage areas. These controlled areas will ensure the following temperature ranges are maintained:
 - 1. 0 – 10 degrees F – Frozen storage
 - 2. 35 – 40 degrees F – Refrigerated storage
 - 3. 45 – 80 degrees F – Dry storage