

## FACILITY DESIGN & MATERIALS MANAGEMENT

### 7.3 STORAGE FACILITIES

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- Space required for storage depends upon the menu, number of meals, quantities of food and supplies purchased, and frequency of deliveries. Dry storage should be located adjacent to the food preparation area and convenient to the receiving area, with adequate ventilation and lighting provided. The dry storeroom should be free of uninsulated steam and water pipes, water heaters, transformers, refrigeration condensing units, steam generators, or other heat-producing equipment. Air temperatures of 50°F to 70°F are recommended. Food and supplies must not be stored under exposed or unprotected sewer lines or leaking water lines.
- Shelving constructed of corrosion-resistant metal is recommended for storage. Suitably finished hard wood or durable plastic may also be used for dry goods. Caution: Wooden shelving and pallets require a higher level of maintenance and are more conducive to pest infestation.
- Highest shelf height for practical use is 7 feet, and the lowest shelf should be 6 inches from the floor. Clearance between shelves should be at least 15 inches. Sufficient-capacity moveable dunnage racks and dollies with smooth, cleanable surfaces should be provided to store all food and supplies 6 inches above the floor. Recommended spacing for dunnage racks, pallets, and other such storage facilities is 6-18 inches from walls to allow for pest monitoring and inspection.
- Approved food containers with tight-fitting covers and wheels or dollies should be used for storing bulk foods such as flour, cornmeal, sugar, dried beans, rice, and similar foods.



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Note: In all cases, compliance with stricter jurisdictional requirements is necessary.