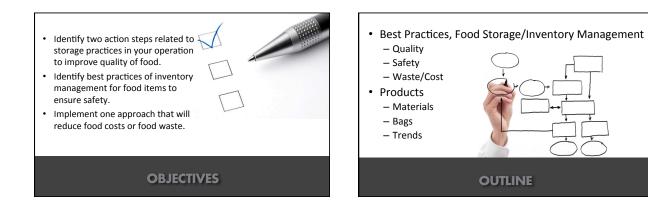




To gain a better understanding of the important role of storage practices and materials in ensuring quality and safety of food, and in improving operational costs.

PURPOSE







Labeling

Original labels or description
Date Marking - consistent use of opened, stored, packed on, or use by dates
General rule is 7 day life shelf

Tracking

Computerized
Manual

Rotation

FIFO
Quality considerations

CONSIDERATIONS TO INVENTORY MANAGEMENT



FOOD SAFETY

- Size of container or bag
- Materials
 - Protect from contaminants
 - Food grade
 - Approved for re-use
 - No single-use containers may be reused for food storage
 - Break down of materials harmful chemicals aka crazing containers

SAFETY CONCERNS

- Regulated by FDA for food manufacturers and processors
- Codes of Federal Regulations provide guidance
- Food Safe materials can safely contact with food
- Food Grade materials are designed to ensure the long term safety of the food in the container.
 - Food grade plastic does not contain any dyes or recycled plastic harmful to humans
 - No other harmful chemicals were used in either the resin or in production of the plastic container.

FOOD PACKAGE MATERIALS

3-202.15 Package Integrity.

FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.

What this means for foodservices:

- Check for evidence of tampering or damage before accepting
- Check that package contents match the label
- Don't reuse food package containers for direct contact with food

FOOD CODE 2017 - GUIDANCE FOR FOODSERVICES

Many foodservices conduct in house processing

- Preservation (such as freezing of summer harvest)
- Sous vide
- Cook chill
- Quality and Safety issues to address
- Proper package materials will affect safety
- Size of container will affect quality

FOODSERVICES AS FOOD PROCESSORS

- Vacuum PACKAGING, in which air is removed from a PACKAGE of FOOD and the PACKAGE is HERMETICALLY SEALED so that a vacuum remains inside the PACKAGE;
- . Modified atmosphere PACKAGING, in which the atmosphere of a PACKAGE of FOOD is modified so that its composition different from air but the atmosphere may change over time due to the permeability of the PACKAGING material or the respiration of the FOOD.;
- . Controlled atmosphere PACKAGING, in which the atmosphere of a PACKAGE of FOOD is modified so that until the PACKAGE is opened, its composition is different from air, and continuous control of that atmosphere is maintained, such as by using oxygen scavengers or a combination of total replacement of oxygen, nonrespiring FOOD, and impermeable PACKAGING
- Cook chill PACKAGING, in which cooked FOOD is hot filled into impermeable bags which have the air expelled and are then sealed or crimped closed. The bagged FOOD is rapidly chilled and refrigerated at temperatures that inhibit the growth of psychotropic pathogens; or .
- . Sous vide PACKAGING, in which raw or partially cooked FOOD is vacuum packaged in an impermeable bag, cooked in the bag, rapidly chilled, and refrigerated

IN HOUSE PROCESSING & PACKAGING -FOOD CODE 2017 REQUIRES VARIANCE

- (1) Provide to the REGULATORY AUTHORITY prior to implementation, a HACCP PLAN that contains the information as specified (1) Product to the ResQLAL OWA OWNER'S program and the PREMISSING and PLACE PLAN that contains the minimation is appeciated
 (2) Ensure the FCOD I:

 (a) Propared and consumed on the PREMISSIS, or prepared and consumed of the PREMISSIS that within the same business entity with no distribution or safe of the PACCOG product to a temperature and for a time as specified under ¶3 -40.11 (A), (B), and (C), ²
 (b) Cocket to heat all parts of the FCOD to a temperature and for a time as specified under ¶3 -40.11 (A), (B), and (C), ²
 (c) Protected from containations before and there cooking as specified under ₹9 at-3 at 3, ⁴
 (d) Protectin as PACCAGE with an oxygen barrier and sealed before cooking, or palced in a PACCAGE and sealed immediately after cooking as an effective cooking as specified under ₹9 at-3 at 3, ⁴
 (e) Cocket to 10 ext 10 with an oxygen barrier and sealed before cooking, or palced in a PACCAGE and sealed immediately after cooking as defined the at at that temperature until consumed or discarded. ¹
 (e) Cocket to 10 eXT 10 with all do not of the ST 10 eXT 10 at 10 at 10.11 emperature until consumed or discarded. ¹
 (f) Cocket to 10 eXT 10 with all do not of the AT thick time the FOGO must be consumed or discarded. ¹
 (f) I lead in a nortigenet nike and in the AT days, at which time the FOGO must be consumed or discarded. ¹
 (f) I transported of size to a satellite kontion of the same business entity, equipped with verifiable electronic monitoring devices to ensure tit times and temperature and a taxe the dimension wice dain,¹
 (g) I transported of size to a satellite kontion of the same business entity, equipped with werifiable electronic monitoring devices to ensure tit times and temperature and and the date PACCAGED,² and

 </
- (3) Maintain the records required to confirm that cooling and cold holding refrigeration time/temperature parameters are required as part of the HACCP FLAN and:

FOOD CODE REQUIREMENTS FOR COOK-CHILL OR SOUS VIDE

- Use by that foodservice only
- · Waiver filed with local regulatory authority that includes HACCP plan
- Specific packaging material requirements
- Packaging methods
- · Labeling system
- Temperature controls

IN HOUSE PROCESSING REQUIREMENTS

BEST PRACTICES



if processing in house

· Invest in food grade storage

Specify with vendors the type of

packing materials for products

products .

.

- re-using single use products Work with local health authority
- Train staff on dangers of



Best Practices, Food Storage & Inventory Management FOOD WASTE & COST CONTROL



DECREASE FOOD WASTE -IMPROVE FOOD COST

ADD POLL HERE

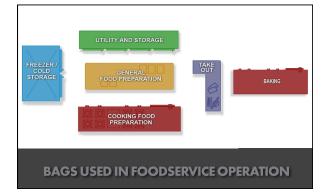
Are storage products and practices currently used in your foodservice compliant with these best practices? 1 = Not at all

- 3 = Somewhat
- 5 = Completely



TRENDS







STORAGE CONTAINERS

- TYPES OF FOOD STORAGE
- Disposable
- Permanent

Containers

– Semi

• Bags

- Permanent

- Food grade materials • Types of materials

 - Glass

– Foil

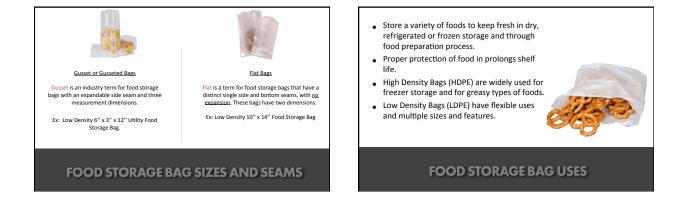
- Plastics







COMMON BAG CLOSURES



- Used to store food in a sealed, . leak-resistant package in the refrigerator or dry storage.
- Low Density (LDPE) = Excellent clarity for food contents. Versatile bag line .
- ٠
- Single Track and Double Track styles available.
- . "Deli" print.
- Double Track: Strong closure and convenient write-on blocks.

RECLOSABLE (ZIP) BAGS



BUN PAN BAGS & RACK COVERS

Industrial kitchens.

moisture resistance.

(HDPE) and Low Density (LDPE).

Bun Pan Rack Cover is High Density

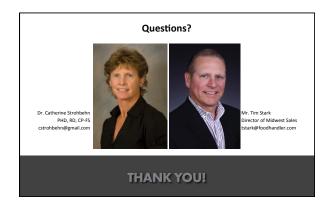
(HDPE), providing strong grease and

•

- Used in kitchens to keep dough fresh, and to protect food in storage and during transport from dust, debris, and odors. Commonly used in Commercial and Bun Pan Bags offered in both High Density











For more information and to register: WWW.FOODHANDLER.COM/EDUCATION-TRAINING





FOODHANDLER RESOURCES



ADD POLL HERE

Please rate the usefulness of this webinar using a scale of 1 to 5

- 1 = Complete waste of time/Nothing new here
- 5 = Time well spent/Goals were met