



Storage

§112.122 Equipment and Tools

Storage areas should be monitored for pests and should be clean to prevent contamination. Waste produce should be removed to prevent having food and habitat for pests.

Products should be stored away from building walls so the area around the products can be inspected and reduce contamination from rodents and insects.

If produce is stored outside, storage containers should be covered to prevent birds and rodents from getting into the produce and contaminating it.

Produce should not be stored in damp areas. The storage building should be regularly inspected to identify condensation or water that can drip into the storage area.

Before bringing containers into the storage area, dirt should be removed from the outside of the containers to prevent contamination of produce stored under or adjacent to the container.

If cold storage is used, the temperature should be monitored. Thermometers and monitoring equipment must be maintained in working order and calibrated. Produce should be stored away from walls to allow air flow and even temperatures throughout the produce.