



FOOD STORAGE STANDARDS

As listed by the Texas Department of Human Services

Storage Facility: (your food storage room)

- A. The storage facility must meet USDA standards for storing donated food. At a minimum, the agency must ensure that storage facilities are:
- Sanitary;
 - Free from animal and insect infestation;
 - Secure from theft, spoilage and other loss;
 - Maintained at proper temperatures;
 - Used appropriately to store food (such as, the product is stored off of the floor, safely stacked with USDA labels visible, and containers are spaced for proper ventilation); and;
 - In compliance with other standards, as appropriate.

Storage Practices:

- B. Protection of Stored Food: To ensure that commodities are in good condition:
- Check all products frequently for deterioration;
 - Inspect for tears in sacks and for broken cartons;
 - Keep all storage areas clean and orderly;
 - Store foods away from pesticides, cleaning supplies, and paper products;
 - Use security measures to prevent theft; and
 - Exterminate storage areas monthly or, if necessary, more often, including fumigation.

Note: Recover foods from torn sacks or broken cartons and repackaging any that remain in good condition. Dispose of spoiled foods.
