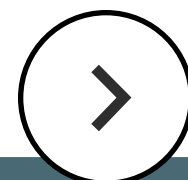
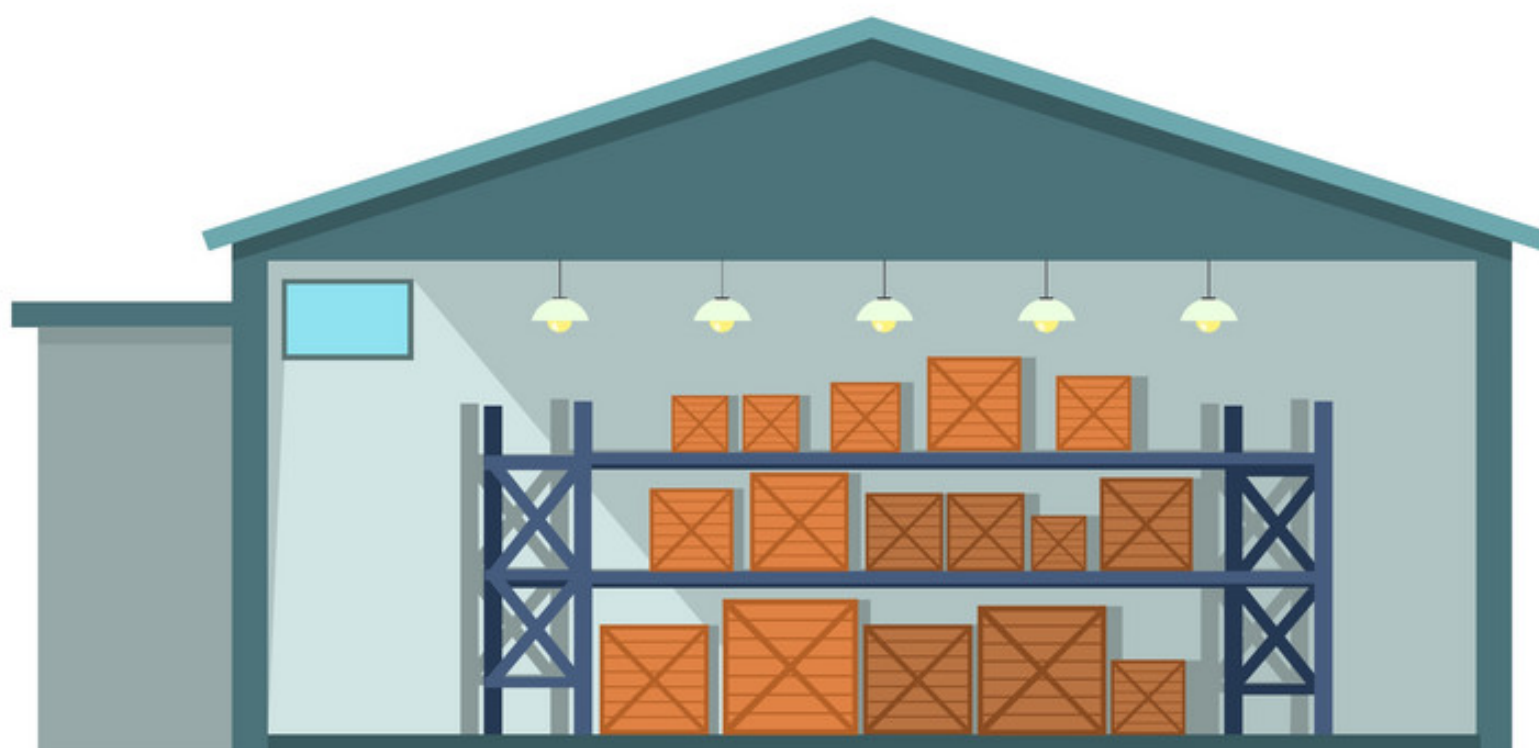


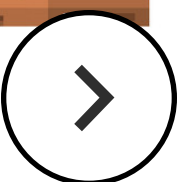
GOOD WAREHOUSE PRACTICES

Premises | Chillers & Freezers | Storage Condition
Transport | Personnel Hygiene | Pest Control



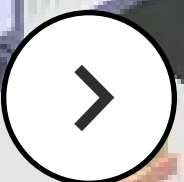
Premises

- The food storage facilities should be located away from objectionable **odours, smoke, dust and other contaminants.**
- The warehouse should be of **sufficient size to allow handling and storage of food products** in a manner that does not result in product contamination.
- The warehouse should be **properly ventilated** to prevent condensation.



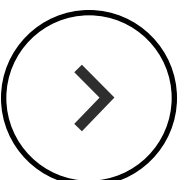
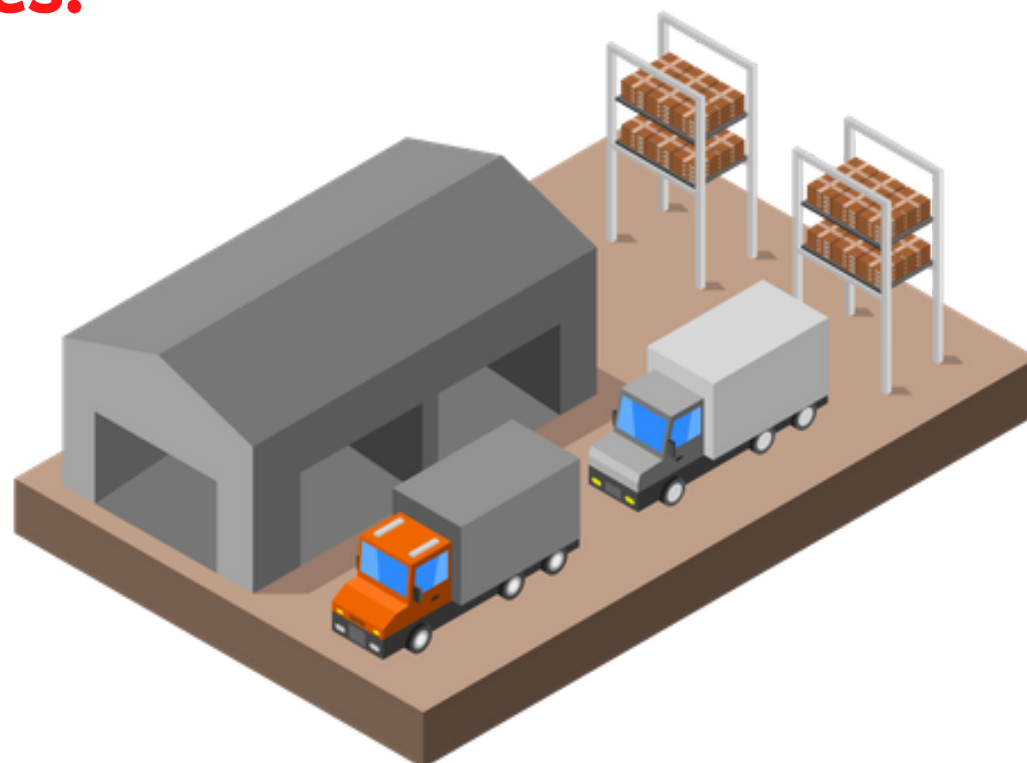
Premises

- Openings leading to exterior should be meshed to **prevent the entry of pests**. Windows should be kept closed or in some instances, installed with **insect-mesh screens**.
- **Floors should be non-slip**, evenly graded to prevent water stagnation and drained off to trapped outlets protected by a grille.



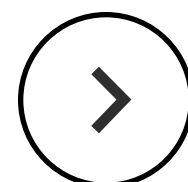
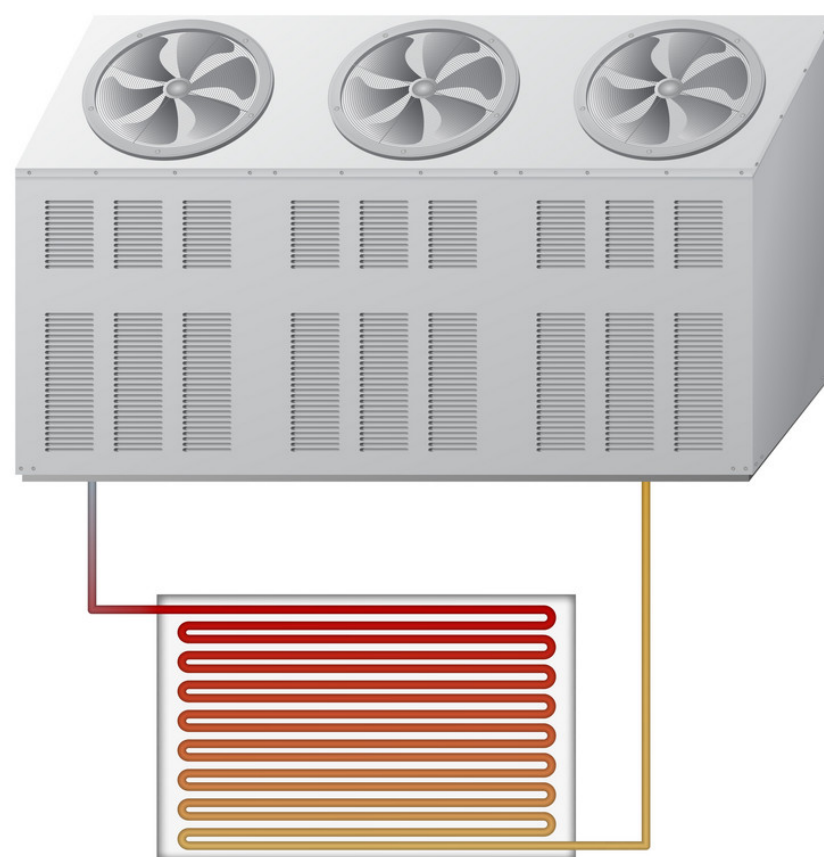
Premises

- Walls should be made of **smooth, durable, impervious, crack-resistant** materials that can be cleaned easily.
- **Lightings** are to be enclosed with **shatterproof covers** so as to ensure that food or food package surfaces are **not contaminated by breakages**.



Chillers & Freezers

- The recommended temperature of the **chillers** is **4°C and below**, and that of freezers is **-18°C or below**.
- Chillers & freezers must **not be overloaded beyond** their designated capacity.
- Adequate racks should be erected inside chillers & freezers to allow proper storage of food products.



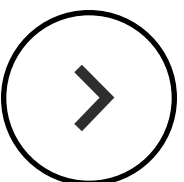
Storage Condition

- Food products are stored separately from non food products.
- Stocks are rotated according to the '**First In First Out, FIFO system**' or '**First Expire First Out, FEFO system**' and adequate records for the system must be kept.
- The food products, if stacked up, should be of a reasonable height for ease of handling and to prevent falling.



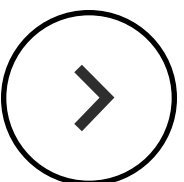
Transport

- The cold chain of a chilled or frozen food **should not be interrupted during the storage of such food.**
- For chilled food products, the temperature is maintained at **4°C or below and with a core temperature not exceeding 7°C during transportation.**
- Non-refrigerated food products are to be **delivered in covered vehicles.**



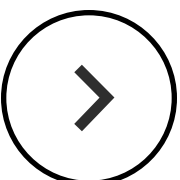
Personnel Hygiene

- Eating, drinking, smoking, chewing of gum or tobacco, littering and other undesirable behavior at designated areas in the premises is prohibited.
- Any person who has or appears to have an infectious disease or infected wounds, or any other abnormal source of microbial contamination must be excluded from any operations.



Pest Control

- There should be pest management practices in place to **prevent the harborage and breeding of pests** on the grounds and within the warehouse facility.
- **No pets including birds and animals** are to be kept within or around the warehouse premises.

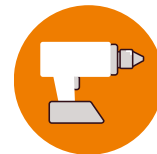


Follow

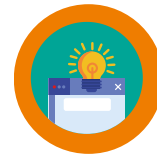
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