



Module 6 Workbook: Storage

This workbook aims to help you reflect on and improve your current food storage processes and practices.

When was the last time you did an audit of your food storage areas, including dry, refrigerated, and frozen areas?
(**Note:** If it has been more than a month, we would recommend auditing them again.)

How and where do you record your storage audit information?

Do you store allergen-free foods beside foods containing allergens?

- Yes
- No

What steps could you take to ensure these foods are stored separately?

Do you keep food in its original containers, or do you decant them?

Are there any times where you normally decant food that you could change to keeping the food in their original containers instead?



Is allergen information and labels kept with each product?

- Yes
- No

If no, why?

Do you have a spillage plan to prevent the cross-contamination of products?

- Yes
- No

If yes, what is it?

What other precautions do you currently take to prevent cross-contamination?

Is there anything more that you could be doing to prevent cross-contamination or to improve the way that foods containing allergens are stored?