

# **GUIDELINE FOR FOOD AND FEED STORAGEWAREHOUSES**



**You are in safe hands**

**FOOD SAFETY AND QUALITY AUTHORITY**

**THE GAMBIA**

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## **1.0 INTRODUCTION**

The safety and quality of food may be compromised during delivery, storage and distribution. However this can be prevented through good practices during transportation, handling and storage.

Food warehouses are an invaluable link between the farm, the processing plant, importer and exporter on one hand and the retailer, the transporter and the consumer on the other. It is important to recognize the existence of potential food safety risks in all the stages of production, processing, transportation and storage of food. One of the stages of highest vulnerability to contamination is during storage and the risks to food safety in this stage are based on a number of factors. These factors include: the warehouse's structural layout, the nature of the products being stored, zoning of the products in the warehouse, the number and complexity of the food handling within the store, and the manner in which products are displayed. It should also be noted that from a food safety management perspective, and in all instances, the standards and guidelines set by the Authority should be consulted and adhered to.

### **1.1 SCOPE AND OBJECTIVE**

The objective of these guideline is to ensure the application of food safety and quality requirements set by the Authority. These guideline will help to ensure good food handling practices (food warehouse control) in order to minimize the risk of contamination and spoilage which can happen during storage.

## **2. WAREHOUSE MANAGEMENT**

### **2. Location & Surroundings:**

Potential sources of contamination should be considered when deciding where to locate food storage establishments or warehouses.

**2.1** The warehouses should be located away from areas that may be:

- Environmentally polluted or where industrial activities are undertaken
- Prone to flooding and other hazards that may affect food safety
- Prone to infestation of pests
- Inadequately drained lands or wetlands

**2.2** The warehouse boundaries should be clearly identified with appropriate access control.

**2.3** External perimeters should be kept clean and a minimum of 18-24-inch (1.5 to 2 feet) vegetation free barrier zone should be maintained around the building.

**2.4** Hard paving of at least 45cm in width should surround the exterior of the storage buildings. Receiving and dispatch areas as well as materials or products in transit should be protected from weather.

### **3. Design of premises:**

The internal design and layout of warehouse should facilitate easy maintenance, free and uninterrupted movement and also permit good food hygiene practices including protection against cross contamination during operations.

#### **3.1 Layout**

**3.1.1** The warehouse should be of sufficient size/capacity to allow handling and storage of food products in a manner that does not result in product contamination.

**3.1.2** The building should provide adequate space with a logical flow of materials, products, and personnel.

**3.1.3** The storage areas should have adequate barriers to avoid direct exposure to external environment and to facilitate access control.

**3.1.4** The warehouse layout should allow proper space for inward and outward vehicle movement.

**3.1.5** Adequate provisions should be in place to allow transfer of food materials via conveyors, forklifts, trolleys so as to minimize any cross contamination during handling.

**3.1.6** All the loading and unloading points should have shades to prevent damage to food materials due to weather.

**3.1.7** Proper signage should be provided for all storage and non-storage areas.

## **3.2 Internal structures & fittings:**

Structures within the warehouse should be built of sound and durable materials. The structure should be easy to maintain, clean and where appropriate to be disinfected. The Specific requirements are:

- 3.2.1 Walls and partitions** should have a smooth surface up to a height appropriate to the operation, free from flaking paint or plaster to prevent the accumulation of dust, minimise condensation, and shedding of particles.
- 3.2.2 Floors** shall be maintained in a sound condition to minimize the accumulation of dirt, spilled food material or any undesirable spoilage and infestation.
- 3.2.3 Floors** should be made of impervious material and should be smooth and allow adequate drainage and cleaning.
- 3.2.4 General warehouse space** should be floored with a concrete slab to carry wheelloads and withstand the abrasion generated by the continual use of pallets, material handling equipment's such as forklift trucks.
- 3.2.5 Floor** should be levelled for appropriate stacking of food materials as well as for safe operation of material handling equipment.
- 3.2.6 Ceilings and overhead fixtures** should be constructed to minimize the build-up of dirt and where necessary be fitted with removable and cleanable insect proof screens.
- 3.2.7 The overhead fixtures** should be suitably protected so that they do not act as contaminants in case of breakage.
- 3.2.8 Doors/shutters** should have smooth, non-absorbent surfaces and be easy to clean and where necessary disinfect.
- 3.2.9 Entry/exit points** should be suitably protected with appropriate provisions such as PVC strip curtains/air curtains/ wire meshes/ doors with self-closing devices etc. to ensure dust, insects, birds and animals are kept out.
- 3.2.10 The doors** should be able to be fully closed and not allow dust and pests.
- 3.2.11 The gaps** between the door and the floor, if any should be closed with suitable material like rubber strips, polyurethane etc. to avoid pest entry.
- 3.2.12** The warehouse should have **emergency exits**
- 3.2.13 Ventilators/Windows** and all other openings to outside environment should be well screened with wire-mesh or insect proof screens as applicable to protect the warehouse from flies and other pests etc.
- 3.2.14 The mesh/screen** should be constructed to minimize the accumulation of dirt and should be of such type which can be easily removed for cleaning.

**3.2.15 Working surfaces** that come into direct contact with food should be made of smooth and non-absorbent materials and should be in sound condition.

### **3.3 Facilities & Utilities**

- 3.3.1** The warehouse should have adequate water and water used for operation and cleaning needs should meet the requirements of WHO guidelines on drinking water.
- 3.3.2** Water storage tanks should be cleaned at least every six months and records of the same should be maintained.
- 3.3.3** The tanks should be covered to prevent access by animals, birds, pests and other extraneous matter. The manholes to the tanks should be locked and access should be granted to authorised personnel only.
- 3.3.4** Facilities should be in place for drainage and waste disposal designed and constructed in such a way as to minimize the risk of contamination of food or potable water supply.
- 3.3.5** Adequate control measures should be in place to prevent insects and rodents from entering the storage areas from drains. Example: Covering the openings of the drain with wire mesh.

## **4.0 WASTE MANAGEMENT**

- 4.0.1** Drainages should have grated covers and are to be devoid of any stagnation of water to prevent contamination.
- 4.0.2** Waste disposal systems and facilities should be designed and constructed so that the risk of contamination is avoided.
- 4.0.3** Waste such as corrugated cardboard, unused or damaged wooden pallets, wooden crates, paper board boxes, shrink-wrap, plastic bags & other damaged goods should not be kept open inside the warehouse premises and should be disposed of periodically in an appropriate manner as per local rules and regulations including those for plastics and other non-environment friendly materials.
- 4.0.4** Discarded equipment and boxes should not be dumped around the building.
- 4.0.5** The garbage dump should not be located near the storage area.
- 4.0.6** Containers/bins used to carry waste materials should be dedicated and may be colour coded for identification and cleaned adequately in timely manner to prevent accumulation of dirt/dust/infestation etc.
- 4.0.7** Different types of waste should be segregated for correct disposal and to prevent contamination.
- 4.0.8** Set up a convenient collection bins for packaging materials that can be reused.

- 4.0.9** All waste from the warehouse should be taken to the identified location for disposal.

## **5.0 VENTILATION**

- 5.1 Adequate ventilation should be provided to minimize air borne contamination.
- 5.2 Ventilation systems shall be designed and constructed so that air does not flow from contaminated areas to clean areas.
- 5.3 The warehouse should be properly ventilated to prevent moisture condensation.

## **6.0 LIGHTENING**

- 6.1. should be adequate lighting for the warehouse to ensure good hygienic practices.
- 6.2. Lightings should be enclosed with shatterproof covers so as to ensure that food or food package surfaces are not contaminated during breakages.
- 6.3. Personal hygiene facilities such as wash basins (with adequate supply of water), toilets (of appropriate hygiene and design) should be in place. Where appropriate changing and resting facilities should be provided. The facility should not directly open to food storage areas.
- 6.4. Adequate clothing and safety footwear should be provided to employees working in storage areas
- 6.5. Appropriate facility for hand washing and drying of hands and sanitizing before entering the storage facility or handling food packs should be available. Hand wash basins equipped with soap and disposable paper or hand towels should be provided adjacent to the toilets.
- 6.6. Toilets must not open directly into any place where food products are stored and suitably located & designated adequate number of toilet facilities should be provided depending on the number of employees (male /female) in the establishment and they should be made aware of the cleanliness requirement while entering storage areas or when handling food.
- 6.7. A display board mentioning Do's & Don'ts for the workers should be put up inside at a prominent place in local language for everyone's understanding.
- 6.8. Adequate health check-up should be conducted for all workers especially food handlers as per local regulations.
- 6.9. Employees suffering from any communicable diseases or related symptoms should not be allowed to enter the premises.
- 6.10. Adequate storage facilities should be provided for storage of food and food ingredients. Non-food items such as chemicals and detergents should be preferably

stored in separate premises to prevent contamination with food.

- 6.11. The food products should be protected against rodents, insects and pests and other infestations
- 6.12. All openings such as manholes, inlets, outlets, draining out of points, etc. should be made such that they can be locked and/or effectively sealed
- 6.13. Storage of materials in bulk quantity should be done off the floor on pallets and away from the walls to ensure easy and adequate cleaning and prevent harbouring of any insects, pests or rodents.
- 6.14. Stack numbering scheme (layout) should be displayed in each warehouse/godown clearly labelling the location and number of each stack. Each material/lot should be stacked separately, ensuring no mix-ups.
- 6.15. Appropriate periodic dusting and fumigation should be done in order to preserve the goods.
- 6.16. FEFO / FIFO system should be followed while releasing materials from store

## **7.0 CONTROL OF OPERATIONS**

### **7.1 Transportation**

- 7.2.1**A list of factors such as temperature, humidity, moisture, ventilation, odour, contamination, mechanical influences, insect infestation/disease, stacking and handling practices play a role in ensuring food safety and quality during transportation.
- 7.2.1**The type of transport and handling equipment should be selected based on the nature of the food and the conditions under which it has to be transported. Ideally, transportation vehicles should be dedicated for certain food products to avoid any cross contamination from other food or non-food commodities. For example, rice bags require appropriate temperature, humidity, moisture and ventilation conditions to be transported safely.
- 7.2.1**Each vehicle should be inspected before loading for infestation, spills, rodents, insects/pests as well as any vehicle damages or spillages or residues from previous deliveries which may jeopardize the food safety and quality of the next lot.
- 7.2.1**The vehicle should be covered, and the inside structure should be intact with locking/sealing facility, well painted with no signs of rusting, flaking paint & corrosion or damage that can let in outside heat, cold, moisture, dirt, and insects.
- 7.2.1**The internal surfaces of the vehicle body should be impervious to water, easy to clean and the vehicle body should be sealed to avoid the entry of pests, exhaust fumes or other sources of contamination.
- 7.2.1**The bottom of the delivery vehicle should be covered with hygienic and infestation- free tarpaulin and after loading the food commodities the surface/top should also be covered with a clean tarpaulin.
- 7.2.1**Doors and latches should be tight to prevent the entry of moisture and pests. Hatch covers must be in weather- tight condition.
- 7.2.1**Broken or contaminated pallets should not be used for transportation.
- 7.2.1**Frequently touched surfaces such as keys, steering wheels, door handles, shift lever, dashboard, seat, mobile devices, etc. should be sanitized with an approved disinfectant to avoid spread of germs. (or cross-contamination).
- 7.2.1**The manufacturer's instructions should be followed for the recommended dilution rates,

contact times and conditions specific to the surface. Disposable gloves should be worn when cleaning and disinfecting surfaces.

**7.2.1** Gloves should be discarded after each cleaning. If reusable gloves are used, those gloves should be dedicated for cleaning and disinfection of surfaces and should not be used for other purposes.

**7.2.1** Food materials should be loaded, arranged or unloaded in a manner that prevents damage, contamination or deterioration of the food and packaging materials.

**7.2.1** The load should be equally distributed on the vehicle. Records should be kept of daily checks and maintenance.

**7.2.1** Damaged or infested goods should not be accepted

## **8.0 FOOD RECEIPT**

Prior to receiving commodities, an assessment should be made of the usable capacity within the store. A storage plan should be prepared that considers the expected pattern of demand the store will have to meet, and the likely size and frequency of deliveries and discharges that need to be achieved.

8.1 A dedicated qualified person should be available to identify, list and establish the appropriate quality and safety specifications (**fair average quality specification**) for acceptance or rejection of incoming food material.

8.2 Incoming stocks must be carefully inspected.

8.3 All commodities should be examined for signs of live insects, and any infested bags must be segregated.

8.4 Similarly, containers of oil should be examined for damages and leakages. Damaged items are best stored separately for disposal and where necessary re-packaged in consultation with the authority

8.5 Particular care must be taken with any commodities that have been wetted with rainwater during delivery. Wet bags must not be built into a stack. They must be issued and used immediately if possible, or the contents should be carefully dried before being re-bagged and stacked separately for early despatch.

8.6 Necessary documents such as certificate of analysis (COA), quality report, delivery challan etc should be received with each delivery and maintained.

8.7 Raw material reception areas and distribution areas should be isolated from other areas in the premises to avoid cross-contamination.

## 9.0 STORAGE & HANDLING

9.1 The warehouse should be zoned.

9.2 Food materials must be stored in a clean area, away from direct sunlight and off the ground using pallets.

9.3 Tarpaulins and/or pallets must be used as appropriate.

9.4 Stocks should be 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 maintained.

9.5 Good Warehousing Practices (GWP) should be adopted.

9.6 The food materials, if stacked up, should be of a reasonable height for ease of handling and to prevent falling.

9.7 The condition of product in stacks shall be assessed at appropriate intervals in order to detect contamination, tampering, theft or deterioration, e.g. due to pest infestation, age, unsanitary conditions and temperature/humidity control abuses.

9.8 Stacks should be adequately spaced from the walls (minimum 12 inches / 30 cm) to allow for inspection of areas for cleanliness, insect or rodent activity. Additionally, where rodent control devices are placed there should be an 18 inch / 45 cm gap to allow for inspection.

9.9 Pallets used for the storage of food materials should be in good usable condition and free from damages such as cracks, protrusion of nails and wooden splinters.

9.10 Pallets should be stored in areas that are free of moisture, dirt and litter and free of bird, insect or rodent contamination. A pallet inspection program should be in place to verify that pallets are suitable for use (e.g. clean, dry, free from mould, off-odours and infestation, no broken wood or loose nails).

9.11 Access to storage areas should be restricted to authorized personnel only. Cleaning materials or any other hazardous chemicals should not be stored in the warehouse, but in designated areas with proper labelling.

9.12 Damaged food materials and non-food items should be handled and stored in a manner to avoid taint / contamination, transfer of odours or any quality or food safety risk.

## 10.0 STACKING

- 10.1 Stack numbering scheme (layout) should be displayed in each warehouse clearly labelling the location and number of each stack.
- 10.2 Unloading of food materials should be done in individual stacks, with at least 1 Meter gap with next immediate stack or the wall or roof support for movement of people, for the purpose of cleaning/housekeeping as well as for proper sealing of the stack for any future fumigation.
- 10.3 In case the food material is placed on a tarpaulin sheet, the sheet should extend at least half a meter beyond the stack.
- 10.4 Commodities, except those packed in strong, vapour-proof containers, should not be stacked directly on the floor because there is a risk of moisture from the ground rising into the stack. They should be stacked on a moisture-proof floor cover, such as polythene sheeting, or on dunnage such as wooden or plastic pallets.
- 10.5 Each material/lot should be stacked separately, ensuring no mix-ups.
- 10.6 The tops of stacks should be clear of the roof or roof supports so that it is possible for a person to pass easily around all sides and over the top of each stack for inspection and for fumigation or other pest control work.
- 10.7 Stacks must be built in an orderly manner that permits reliable audit to avoid collapse and injure people or cause damage to the commodity and/or the fabric of the store. Plastic sacks made of polyethylene and woven polypropylene are more difficult to stack properly than are jute sacks, because there is less friction between them. Special care is needed to ensure stack stability, particularly on corners. To ensure stability, the sides should not be vertical; they should slope inwards from the base upwards.
- 10.8 Where there are instructions on the packaging advising a maximum number of layers, this must not be exceeded.
- 10.9 Damaged cartons should be kept separately in low stacks to avoid crushing and should be issued first.
- 10.10 Size of each stack should be a maximum of 180MT (around 20 layers high for 25 kg bags), for easy and efficient fumigation.
- 10.11 Stack register should be maintained which shows the entire history of each stack. Infestation check should be done on regular basis, preferably weekly in the evening time for all stacks and reported through the Commodity Health Register (CHR).
- 10.12 All fumigated stocks should be always kept under covering to avoid cross-infestation. Alternately, unfumigated stocks can be kept under covering to avoid chances of cross-infestation.

- 10.13 Stack card for each stack should be displayed prominently and should be always accessible.
- 10.14 The data should be updated immediately after completion of stacking or issuance or any treatment/disinfestations.
- 10.15 Unused gunny bags, any chemicals/pesticides or any other ancillary equipment should be always kept away from food material stacks in covered condition.
- 10.16 Infestation control including fumigation must be carried-out by a trained and experienced fumigator, holding a recognised, approved and current/valid certification.
- 10.17 Fumigation activity must capture all details including, date, temperature, fumigation sheet, sang bags, compound used, dosage, area and service person's initials.
- 10.18 Stacks/bags under fumigation must be adequately covered and sealed to ensure no open ends or loose seals are present. Stocks under fumigation must be identified and labelled.
- 10.19 Floor must be flat and free of stones and other sharp objects, drains, so that a gastight seal can be made between the sheets and the surface.
- 10.20 Any spillages under the stack should be cleaned out.

<b>Commodity</b>	<b>Weight of bags</b>	<b>Stack height</b>
Rice, Sugar, Cereals and Pulses	20-25kg	20 layers
Rice, Sugar, Cereals and Pulses	50kg	16 layers
Mineral water and vegetable oil cartons		As indicated on the package(carton)

## **11.0 HANDLING THE DAMAGED GOODS**

- 11.1 The damaged goods should be stored in a designated area in order to not expose other products within the storage facility to contamination or probable infestation.
- 11.2 Returned or damaged goods should be physically segregated from other food materials to avoid cross-contamination or infestation.
- 11.3 Where damaged goods should be disposed, all labelling should be removed to prevent the products from re-entering the distribution chain.

## **12.0 ESTABLISHMENT MAINTENANCE & SANITATION**

The main purpose of sanitation in warehouse is to create an environment that will discourage pests/insects harbourage and growth.

- 12.1 Entire warehouse facility should be periodically inspected and cleaned to avoid development of dust; unintended debris built up in difficult to access areas.
- 12.2 Warehouse should adopt dry cleaning methods such as Brooming/sweeping, Dry wiping and Vacuum Cleaning. and avoid introduction of water.

## **13.0 WAREHOUSE CLEANING AND HYGIENE**

During storage, the food materials can be deteriorated by physical and biological factors. These factors include moisture, temperature, insects, birds and storage fungi amongst others. Losses by these factors may be reduced to a minimum level by maintaining cleanliness and hygiene in the warehouses.

The following steps should be taken to ensure cleanliness and hygiene in the warehouses:

- 13.1.1 The floor space in the warehouses should be cleaned regularly, preferably daily (cleaning schedule & records).
- 13.1.2 The stacks should be brushed at weekly intervals and after every fumigation
- 13.1.3 Cleanliness should be maintained in entire warehousing complex.
- 13.1.4 The sweepings including dead insects after spraying of insecticides and Fumigation should not be left in warehouses and should be immediately removed.
- 13.1.5 The waste material and dead stock items including used old gunny bags, wooden crates, polythene sheets etc. should not be stored in warehouse. These should be stored in separate rooms.
- 13.1.6 Spilled grains should be immediately collected, sieved and filled in separate bags for disposal. Regular floor cleaning will enable most grain spillages to be recovered and re-bagged if collected in a hygienic manner.
- 13.1.7 If the floor is swept clean at the end of the working day and spillage is observed at the start of the next day, it will be clear to managers that there has been

unauthorized activity in the warehouse or that there was heavy rodent infestation during the night or weekend.

13.1.8 Every month it will be useful to clean the walls and also any ledges that permit the accumulation of spillage or dirt.

13.1.9 Timely prophylactic and curative treatments (spraying of chemicals and fumigation for insect/pest control) should be carried out in the warehouses. Similarly, rodent control operations in and around warehouses should also be carried out as and when required

13.1.10 Measures to check birds' entry in the warehouses should be carried out and these should not be allowed to contaminate the food materials. Warehouses can be made bird proof by fixing wire meshes on windows, ventilators and other possible entry points. PVC strip curtains may be used on doors/entry points of warehouses to check the entry of birds.

13.1.11 Proper and timely aeration which reduces the food material temperature and moisture and also eliminates infestation should be carried out

13.1.12 Warehouse should have adequate light arrangements.

13.1.13 The pipes/ducts entering the warehouse should be fixed with wire mesh properly to check the entry of rats.

13.1.14 All the roofs of the warehouses should be painted with waterproof material and should be leak proof.

13.1.15 Cracks and crevices should get repaired periodically.

13.1.16 Leakage of vegetable oil can be extremely problematic and needs to be cleaned as soon as possible before it becomes a safety hazard or contaminates other commodities.

13.1.17 A location wise register about the cleanliness and hygiene in the warehouse should be maintained along with a written schedule.

13.2 If during periodic inspection of food materials in storage, it is observed that these have been damaged or deteriorated either due to packaging failure, infestation, moisture absorption or due to natural calamity like fire, flood, excessive rain, etc, these should be handled as under:

13.2.1 Damaged goods should be segregated, and possibility of salvaging determined under guidance of competent and trained quality personnel

13.2.2 Salvaged goods should be kept in separate stacks with proper identification in the "Stack Card" clearly indicating the parent stack(s) details.

13.2.3 Damaged goods should be kept separately to prevent mix up with acceptable goods. All damaged goods shall be stacked and marked "NOT FOR ISSUE".

13.2.4 If the damaged goods require immediate disposal, dispose-off the same as per established guidelines.

13.2.5 A procedure must be introduced whereby stocks that are declared unfit for human consumption can be removed from the store and from the stock records, and disposed of or salvaged without delay. Untreated insect infestations or mouldy commodities must not remain in the store where they can put other stocks at risk.

13.3 Warehouse must be disinfested with approved agents or thermally at periodic intervals wherever necessary.

## **14.1 PERSONNEL CLEANLINESS AND BEHAVIOUR OF FOOD HANDLERS**

Food handlers should maintain a high degree of personal cleanliness and where appropriate wear suitable clothing, protective head covering and footwear. Food handlers should not report to work if in case of fever, cough or other flu-like symptoms.

14.1.1 All food handlers should always wash their hands with soap and water for at least 20 seconds or with an alcohol-based hand rub:

- a. At the start of food handling activities
- b. Immediately after using the toilet
- c. After handling raw food or any contaminated material where this could result in cross contamination.

14.1.2 Persons engaged in food handling activities should refrain from:

- a. Wearing watches, jewellery or other items that could pose a threat to the safety and suitability of food
- b. Smoking
- c. Spitting
- d. Chewing or eating
- e. Sneezing or coughing. When coughing and sneezing, food handlers must practice respiratory hygiene such as covering their mouth and nose with flexed elbow or tissue;
- f. Touching eyes, nose and mouth with unwashed hands
- g. Scratching nose, running fingers through hair, rubbing eyes, ears and mouth, scratching beard, scratching parts of bodies etc.

14.1.3 Food handlers must practice physical distancing recommendation of 2 metres along with safe greetings including a wave, nod or a bow. They should not shake hands.

14.1.4 Food handlers/ warehouse staff should be medically examined once in six months to ensure that they are free from any infectious, contagious and other communicable diseases.

14.1.5 A record of these examinations signed by a registered medical practitioner should be maintained for inspection purpose.

## **14.2 TRAINING**

- 14.2.1 All personnel in storage warehouse should be provided with appropriate training.
- 14.2.2 Where necessary training programmes should be reviewed and updated to ensure that all personnel are aware of all procedures necessary to maintain the safety and suitability of food.
- 14.2.3 All personnel should be aware of their role and responsibility in protecting food from contamination or deterioration.
- 14.2.4 Food handlers should have the necessary knowledge and skills to enable them to handle food hygienically.
- 14.2.5 Those handling strong chemicals or potentially hazardous substances should be trained in safe handling procedures and techniques.
- 14.2.6 Personnel employed as drivers should be adequately trained to meet the specific quality, hygienic and safety requirements of the transported goods.
- 14.2.7 These training programmes should be delivered by qualified and trained personnel. Records of training should be maintained.
- 14.2.8 Periodic assessments of the effectiveness of training, instructions programmes as well as routine supervision and checks should be made to ensure that food hygiene and food safety procedures are being implemented correctly and effectively by all personnel.
- 14.2.9 Managers and supervisors of warehouses should have the necessary knowledge and skills in food hygiene (GHP and GMP) principles and practices to be able to judge potential risks and take necessary action to remedy deficiencies

## **15.0 REFERENCES**

1. GUIDELINE FOR FOOD SAFETY AND QUALITY MANAGEMENT OF NATIONAL FOOD SECURITY RESERVE Food Corporation of Bhutan Limited
2. Food Safety and Quality Authority – Guideline for Warehouses (2016)







