



Good Manufacturing Practices

June – Proper Storage

Designated Storage Practices

- Product or ingredient containers must not be stored immediately next to containers for waste or non-product items (cleaning chemicals); they shall be stored to avoid direct contact with the floor or walking surfaces (on appropriate pallets or racks).



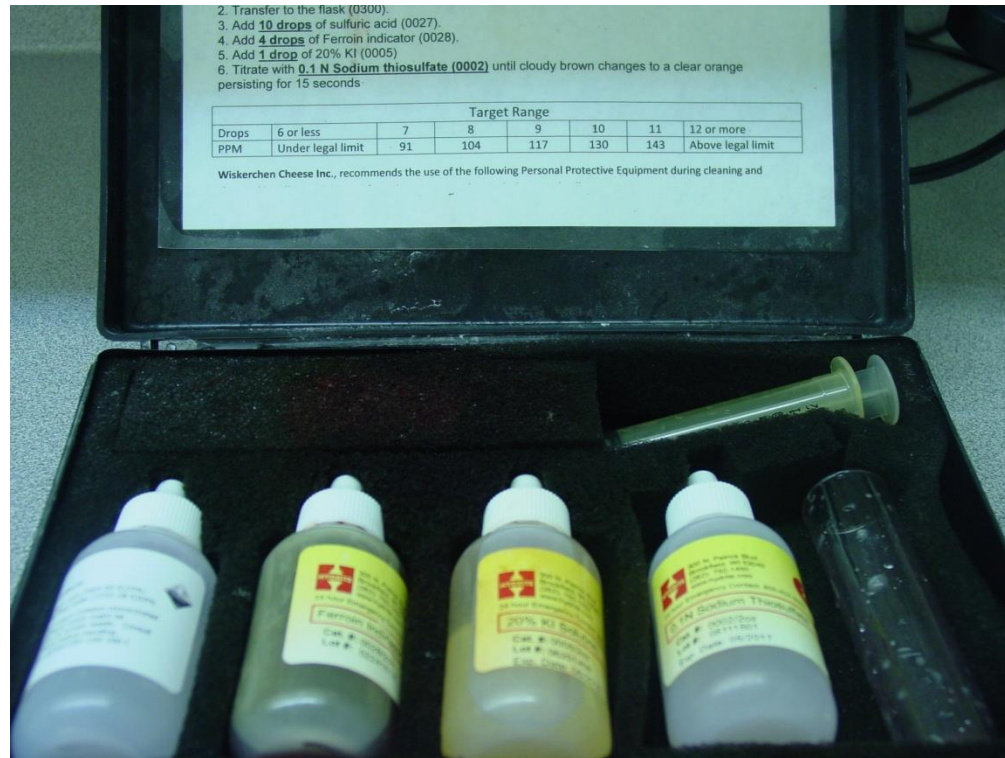
Designated Storage Practices

- Non-product items shall be stored in separate, designated areas (chemical shelves).



Designated Storage Practices

- Titration chemicals shall not be stored in designated break areas. They shall be stored in the Quality Assurance lab/office and other designated departmental areas.



Ingredient Storage Practices

- Ingredients must be adequately protected and stored in a sanitary manner.
 - 1. In the original, labeled container or
 - 2. In another authorized sanitary container that is clearly marked for the use of the specific ingredient.



New 7/23/2015



Ingredient Storage Practices

- 3. Ingredient identification and lot number/traceability **MUST** be maintained.
- 4. Containers must be properly closed/sealed/covered.
- 5. When returning ingredient containers to storage, ensure ingredients are stored in the proper place.



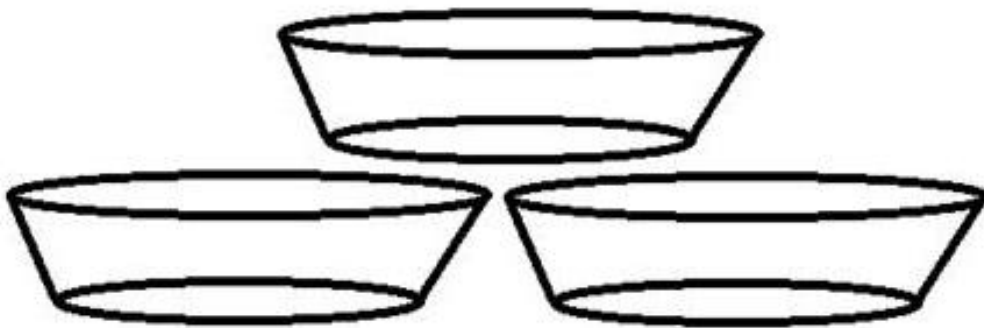
Ingredient Storage Practices

- 6. Open bags of ingredient or product must be covered when not in use for longer than 30 minutes.



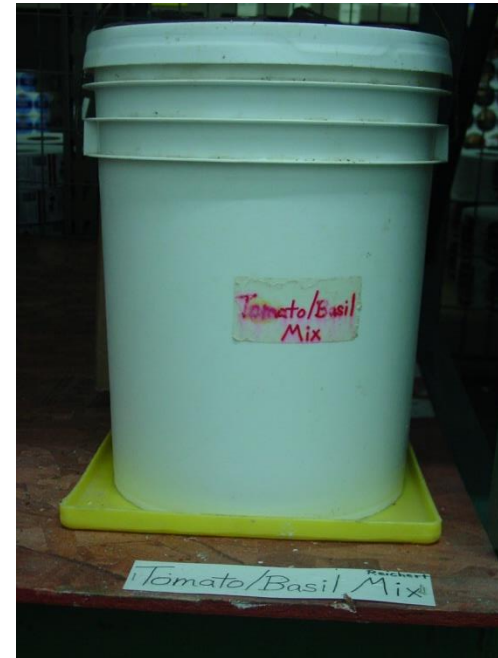
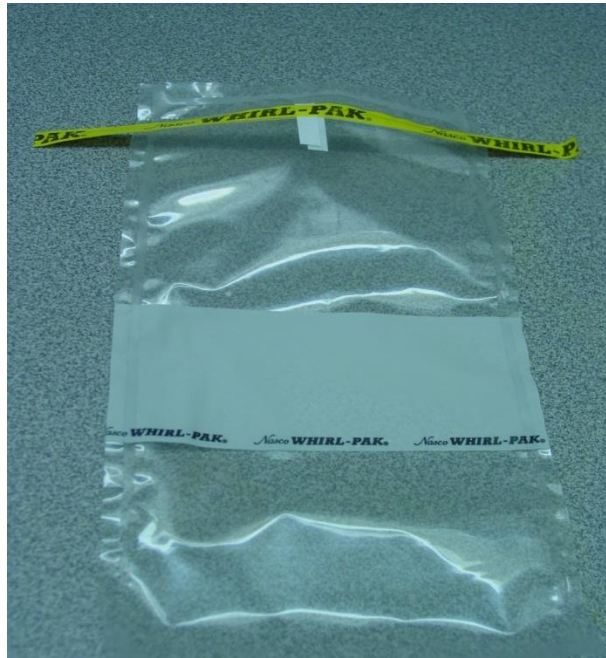
Ingredient Storage Practices

- 7. Off-set stacking of cups or bags containing cheese, before they are sealed on a packaging line is allowed for up to 30 minutes. (Refer to cup image below)
- 8. If product touches the floor it must be bagged for floor cheese.
- 9. If sealed product touches the floor it must be sanitized before being placed back in line. Employee MUST wash hands after sanitizing package.



Ingredient Storage Practices

- Bulk pre-weighed ingredients must be stored in appropriate approved containers (whirl-pack bags and ingredient pails).



Packaging Storage Practices

- Packaging materials in full or partial quantities must be adequately protected and stored in a sanitary manner:
 - 1. Material shall be covered to prevent contamination (closures, films, bags).



New 7/23/2015



Packaging Storage Practices

- 2. Packaging material must be removed from the area or protected during wet cleaning.
- 3. Packaging materials must not be stored directly on walking surfaces.
- 4. Maintain the identification and traceability of packaging materials.



Holding & Distribution of Human Food By-Products

Human food by-products held for distribution as animal food must comply with GMPs during holding and distribution.

*Containers used to hold human food by-products for use as animal food must be designed and maintained to protect against contamination and must be accurately identified.