

Overview

This standard is about maintaining the safe storage of food during warehousing.

It covers the knowledge and skills required of warehouse workers who handle food. It is a legal requirement for all businesses that handle food (including food, drink and animal feeds) to have Food Safety Management Systems (FSMS) embedded into their operating and management systems.

This standard is relevant to all warehousing operatives who handle food as part of their job role.

Performance criteria

You must be able to:

1. maintain the health and safety of yourself and others at all times, in line with the relevant legislation and organisational requirements
2. assess the risks associated with the work before starting and throughout the activity, take action to minimise risks where possible and report risks in line with organisational procedures
3. confirm that the required personal protective equipment (PPE) for the work being carried out is worn at all times and personal hygiene is maintained in line with organisational procedures
4. confirm that the relevant training has been received to carry out the work, recognise the limits of your competence and seek access to further training where required
5. comply with food safety management procedures for the safe storage of food during warehousing
6. record information on the labelling according to organisational and the relevant legal requirements for the storage of food during warehousing
7. prepare food for storage and place it in the required storage area to maintain its quality, in accordance with supplier, organisation and the relevant legal requirements
8. confirm storage areas meet the requirements for the type of food being stored, are clean and hygienic and are maintained at the correct temperature in the warehouse
9. store food in accordance with organisational procedures and the relevant legal requirements to prevent cross-contamination
10. follow warehousing stock rotation procedures, in accordance with organisational requirements
11. safely dispose of any food, food waste or packaging that does not meet safety requirements, in accordance with food safety management procedures and environmental requirements
12. use methods of handling food that maintain food safety
13. respond to situations where indications of potential food safety hazards are found, within the limits of your responsibilities and competence, and report and record issues which cannot be resolved, in line with organisational procedures
14. maintain and store the required records in line with relevant legal and organisational requirements

Knowledge and understanding

You need to know and understand:

1. your responsibilities under the relevant health and safety legislation and organisational requirements
2. how to identify hazards and assess risks associated with the work being carried out, and the suitable control measures and Safe Systems of Work (SSoW) that can be put in place to reduce risks
3. the organisational requirements for the use of Personal Protective Equipment (PPE) and how to maintain personal hygiene
4. how to find important sources of information in relation to the safe storage of food during warehousing
5. why it is important to confirm that food and its wrapping/packaging remain undamaged and within their product date while in storage
6. the temperature control requirements for different types of food storage and the methods for maintaining these
7. how to prepare food and food products for safe storage during warehousing and the requirements for labelling
8. why food storage areas must be clean, hygienic, tidy and well maintained and what to do if they are not
9. how to comply with food safety management procedures for the safe storage of food during warehousing
10. the relevant organisational environmental management procedures
11. the organisational procedures to avoid cross-contamination
12. how to report and record indications of potential food safety hazards
13. the relevant legal and organisational procedures for recording information relating to the safe storage of food during warehousing

Glossary

Cross-contamination: In a logistics environment there are two kinds of cross-contamination you need to guard against: the transfer of harmful bacteria between foods by direct contact (e.g. the juices of raw meat dripping on to cooked meat) or indirect contact (via hands, clothing, equipment or other surfaces); and the cross-contamination of foods containing specific allergens (e.g. nuts, milk, eggs) with other food (the mixing of foods due to damaged packaging, spillage or via hands, clothing, equipment or other surfaces)

Food safety hazards: something that may cause harm to the consumer and can be microbiological (e.g. bacteria, moulds, viruses), chemical (e.g. pesticides used on fruit and vegetables, chemicals used in cleaning or for pest control), physical (e.g. insects, parasites, glass), allergenic (e.g. nuts, milk, eggs)

Food safety management procedures: policies, practices, controls and documentation that ensure food is safe for consumers. This may include

Hazard Analysis and Critical Control Points (HACCP)

Health and safety includes mental and physical wellbeing

Indications of potential food safety hazards: things that could make food unsafe for consumers, including damaged packaging, spillage into another food, out-of-date stock, food not stored where it should be, storage facilities and vehicles that are not operating at the right temperature, food waste to be disposed of, dirt, pests such as rodents or insects

Personal Protective Equipment (PPE) could include: high-visibility clothing, hard hats, protective clothing, eye protection, masks, gloves, safety footwear

Product date: best before, use by, shelf life, arrival date

Safe System of Work (SSoW) is a method of work that puts in place control measures arising from a risk assessment, in order to manage identified hazards, which are broken down into four elements: safe person; safe equipment; safe place; and safe practice.

SFL153

Maintain the safe storage of food during warehousing



Developed by	Lantra
Version Number	4
Date Approved	28 Feb 2026
Indicative Review Date	28 Feb 2031
Validity	Current
Status	Original
Originating Organisation	Skills for Logistics
Original URN	SFL153
Relevant Occupations	Warehouse and Distribution
Suite	Warehousing and Storage
Keywords	warehouse; storage; food; safety
