

SINGAPORE STANDARD

**Code of practice for food storage in
warehouses – Ambient / air-conditioned**



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Foreword

This Singapore Standard was prepared by the Technical Committee on Food Storage Warehouses for Food Products under the direction of the Food Standards Committee.

The TR 35 : 2013 – ‘Food storage warehouses – Food products stored under ambient conditions’ has been reviewed and elevated into this Singapore Standard.

This Singapore Standard was prepared for use as a guide for receiving, handling, storage, and distribution of food and food products in retail packages and/or shipping containers at food distribution centres and food storage warehouses, referred to as “food storage warehouses” throughout this standard.

In preparing this standard, reference was made to the following publications:

1. BRC Global standard for storage and distribution (Issue 2), British Retail Consortium (BRC), TSO (The Stationery Office), September 2010
2. Conditions of licensing for food establishments, Agri-Food & Veterinary Authority of Singapore, September 2010
3. Current good manufacturing practice in manufacturing, packing, or holding human food (Part 110), Code of Federal Regulations, Title 21 – Food and Drugs, Chapter 1, Subchapter B – Food for human consumption, Effective from July 7, 2016
4. FAO/WHO guide for developing and improving national food recall systems, Food and Agriculture Organisation of the United Nations (FAO) and World Health Organisation (WHO), December 2012
5. Food establishment standards and standards for retail food service activities (Division 25), Oregon State Archives, Department of Agriculture, 15 June 2016
6. GS1 Standards Document GS1 Global traceability standard Issue 1.3.0, John Ryu and Diane Taillard, GS1 AISBL, November 2012
7. The Sale of Food Act (Chapter 283), Revised Edition 2002
8. Truman's scientific guide to pest management operations (7th edition), Gary W. Bennett, John M. Owens, Robert M. Corrigan, Questex Media Group LLC & Purdue University Press, 2010
9. Wholesale food warehouse risk control plan workbook, Department of Environmental Health, Food & Housing Division, County of San Diego, CA, US, October 2003

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Code of practice for food storage in warehouses – Ambient / air-conditioned

1 Scope and objective

1.1 Scope

This Singapore Standard applies to food storage warehouses (ambient temperature and air-conditioned); it does not apply to facilities for the storage of food under chilled or frozen conditions. This standard contains provisions pertaining to the following areas relating to food storage warehouses that affect food safety:

- a) Warehouse exterior and surroundings;
- b) Warehouse structure, design, equipment and maintenance;
- c) Food safety management; and
- d) Product recall and traceability.

All warehouse operators are encouraged to apply this Singapore Standard, irrespective of whether the operator is the owner of the product or the product is owned by a third-party.

1.2 Objective

The objective of this Singapore Standard is to provide guidelines for food storage warehouses (ambient temperature and air-conditioned) for food products that do not require refrigeration to ensure food safety.

2 Normative references

There are no normative references cited in this Singapore Standard.