



**DEPARTMENT OF ENVIRONMENTAL HEALTH
CONSUMER PROTECTION DIVISION**

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TO: FOOD OPERATORS, CONTRACTORS, and DESIGNERS
FROM: PLAN REVIEW AND CONSTRUCTION UNIT
CONSUMER PROTECTION DIVISION
DEPARTMENT OF ENVIRONMENTAL HEALTH
DATE: SEPTEMBER 13, 2002
SUBJECT: STORAGE IN FOOD FACILITIES

1. DRY FOOD STORAGE

- a) Adequate and suitable space must be provided and designated on the plans for dry storage purposes. This area must be equipped with adequate and approved shelving to accommodate anticipated needs. This storage area must include only the aisle space and floor area where shelving, cabinets, or equivalent storage space is located. It must not include floor areas where desks, equipment, ladders, or other items may be placed. The amount of storage space shall be one of the following:
 - i) The floor space required for backup dry food storage must be a space equal to 25%¹ of all kitchen area or a minimum of 100 square feet of floor space, whichever is greater.
 - ii) At least 96 linear feet of approved shelving dispersed throughout the kitchen area.
- b) Shelving must be a minimum of 18 inches in depth and must be at least three (3) tiers high.
- c) All tiered shelving must be secured in such a way as to prevent tipping.
- d) The shelving material must be smooth, easily cleanable, nonabsorbent, and vermin proof. The lowest shelf must be at least six (6) inches above the floor with a clear and unobstructed area below. **Unfinished wood is not acceptable.**

2. OTHER REQUIRED STORAGE FACILITIES:

- a) Adequate and suitable space must be provided for the storage of clean linens, including apparel, towels, and cleaning cloths. Soiled linens, apparel, towels, tablecloths, and cleaning cloths must be kept in cleanable containers which are provided for that purpose only.
- b) A room, area or cabinet, separated from any food preparation or storage area, or utensil washing or storage area, must be provided for the storage of all cleaning equipment and supplies and poisonous substances.

¹ Calculations of the percentage of kitchen area used for food storage purposes are based on the wall-to-wall dimensions of the food preparation areas.