

# COMMUNICATION

## FOOD SAFETY

**To: All Food Businesses**

**Title: Segregation and Labelling of Chemicals**

### **Purpose**

To remind proprietors of food businesses of the importance of segregation and labelling of chemicals to prevent the likelihood of food being contaminated.

### **Background**

Segregation and labelling of chemicals in food businesses are vital requirements to prevent illness or injury to consumers or employees as a result of exposure to food contaminated by chemicals.

### **Action**

Chemical storage must be located where there is no likelihood of items contaminating food or food contact surfaces.

The business should provide an area for storing chemicals and cleaning equipment which is separate and designated for that purpose.

This can be achieved in a variety of ways including (but not limited to):

- Store chemicals in a separate cupboard or on a designated/labelled shelf using the lowest shelf (do not store chemicals above food or ingredients)
- Use colour coded or dedicated equipment, utensils or containers
- Ensure all containers that chemicals have been decanted into (or containers used for the diluted chemical) are labelled with the name of the chemical
- Consider the use of approved food grade chemicals or pre-mixed detergents and sanitisers.

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**Director**  
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### **For more information**

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