

Business Advisory Sheet 11

Stock Rotation

Legal Requirements

Proprietors of food businesses must identify and control risks associated with their business and ensure that proper controls are in place so that food produced is safe. This is set out in Article 5 of Regulation (EC) No 852/2004 on the hygiene of foodstuffs.

Recommendations

Stock rotation is an important part of ensuring the safety and quality of food and the day dot system described below is a quick and simple way of ensuring food is not kept beyond its recommended shelf life. It is particularly appropriate where food is made or opened and then stored for several days in advance of being used.

Day Dot System

This system uses circular self adhesive labels (a different colour for each day of the week) that can be fixed to covered perishable foods in refrigerators to indicate when the food should be used by. The Day Dot System then becomes the 'Use By' date. This system is useful for, for example, defrosted foods, for cooked meats, part cooked vegetables, fresh deliveries and where other manufacturers labelling is absent. All staff must be made aware of this system and understand how to use it.

Reminder

Vacuum packed or tinned food becomes perishable once the seal has been broken. The date displayed on an unopened package only applies whilst it is unopened and stored as directed.

Product Information Labels

These can be used on containers of pre-prepared "*Home-made*" type dishes. They give a specific 'Use By' date, what the product is, when it was produced and who produced it. Such products are invariably high risk foods and this system can help improve good hygiene practices. It is easily managed and can allow for staff change over/days off/shift changes. As well as minimising risk it can reduce wastage and cost.

These procedures may be incorporated into your HACCP based system (e.g. Safer Food Better Business).

Stock Rotation (continued)

Contact

For further advice/information please contact:

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