

How and where cleaning and sanitizing chemicals are stored in a processing plant may have a direct impact on the quality of the food produced.

Common sense indicates that cleaning and sanitation chemicals need to be stored in "proper" areas. However, interpreting "proper" varies wildly from plant-to-plant. The cleaning and sanitizing chemicals are frequently stored in dark, dingy, dirty and wet rooms or areas out of the way at the back of the plant. Incompatible products, such as acids and chlorine, are stored together without proper labeling and safety precautions. Eye wash stations and showers are in disrepair. The floor is terribly corroded and has chemicals spilled all over it. Not only are these conditions unsanitary, they may be in violation of various local, state, and federal health and safety codes.



You don't want your storage area to look like this!

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The cleaning chemical storage room needs to be considered as part of the production area, an area that anyone could inspect and be proud of how it looks. The following are a few, but not all, of the criteria that need to be considered for proper storage of cleaning and sanitizing chemicals:



This is an example of a properly designed and maintained chemical storage area.

1. The area must be well-lighted using shatter resistant bulbs.
2. All electrical outlets and connections must be in proper repair and away from the chemicals.
3. Walls, floors, and ceilings need to be in good repair. Using chemical resistant materials will greatly reduce the need for frequent repair.
4. The entrance needs to be designed so that bringing drums into the storage room is safe and easy.
5. The storage room should be self-contained, in case of a spill.
6. Eye wash and shower stations must be readily available and in good repair.
7. Safety equipment such as gloves and eye shields need to be used by personnel dispensing chemicals.

8. Compatibility of various chemicals in the area needs to be considered. Do not store incompatible products together.
9. Do not use the same drum pump for different products.
10. Be sure that all products are properly labeled and that safety charts are visible.
11. Keep the room dry and clean.
12. Do not allow eating, smoking or unauthorized personnel to enter the storage area.
13. Have proper materials available to clean up and control a major spill such as:
 - a. Berming for the doors
 - b. Salvage drum
 - c. Drain covers
 - d. Chemical absorbent
 - e. Spill control kit (available through most supply catalogs).
14. Keep the area well-ventilated.
15. Train all personnel in chemical safety and proper chemical use.
16. Post emergency exit routes.

The cleaning and sanitizing chemical storage area is an important area in your plant. Storing cleaning chemicals in a well-designed and well-kept area will help employees to understand that the cleaning and sanitation program is a vital part of producing foods that not only taste good but are safe for everyone.

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