

Live Bait Merchandising – Hazards and Control Guide



Merchandising practice	Live Bait Storage
Description	Bait storage in wholesale and retail areas.
Links to Photos	
Hazards to avoid	<ul style="list-style-type: none"> • Contamination of food product from unclean container, spillage • Spoilage of bait • Poor personnel handling practices • Misidentifying bait container • Pupating larvae
Hazard Control measures	<p>General:</p> <ul style="list-style-type: none"> • Bait should be shipped, stored, and displayed in sealed containers, sized for individual sale and sealed to prevent spillage. • Clean spilled product immediately. Discard broken containers. • Store refrigerated at normal refrigerated food temperatures. This practice retards pupating larvae. • Wash hands after handling product containers. • Train employees in proper receiving, storage, and handling practices. <p>Bulk Storage:</p> <ul style="list-style-type: none"> • Cases must meet exterior cleanliness standards. • Cases must be labeled for proper product identification. • Cases must be maintained intact. Cases may be stored adjacent to other cased product, but individual cases must not be co-mingled with food product. <p>Retail Display:</p> <ul style="list-style-type: none"> • Containers must be labeled to identify product. • Containers must not have gross soil accumulations on outside. A light soil film from packaging is normal. • Store individual containers to avoid cross-contaminating open or packaged food. • Properly construct merchandising displays to maximize segregation of bait and food products.
Applicable 2005 Food Code, 21CFR110 citations	FFC3-307.11, FFC3-305.12(I), FFC6-501.115(C), 21CFR110.10(C)
Additional References	