

## Industrial Work Camps Cold Rooms and Cold Room Storage

Cold rooms originally came about when space was needed to store vegetables so they wouldn't ripen too quickly. Cold rooms were actually "cold cellars" dug into the ground where the temperature would be moderated by the ground temperature. When they were deep enough, the temperature would rarely rise above 13°C (55°F). This temperature was fine for the storage of fruits and vegetables far beyond their harvest date.

Cold rooms are fine for storing anything that does not require **refrigeration** at a specific temperature. Items included here would be raw fruits, raw vegetables, pop, canned goods, potatoes, dry goods (cereal), unopened salad dressings and unopened sauces.

It is important to note that there is no control over the temperature in a cold room. The temperature may rise due to the sun shining on the side of the building, or because the outside temperature has risen or the heating vents have been accidentally opened. If the temperature rises above 4°C then bacteria will begin to grow and the possibility of a foodborne illness increases with the time that the food is in the "danger zone".

From the above information, cold rooms **are not** suitable for storage of **High-Risk Food** items. High-Risk Food items can be defined as food that is capable of supporting the growth of pathogenic micro-organisms or the production of toxins. Foods that are in this category include meats, fish, poultry, eggs, milk, milk products, cooked fruits, cooked vegetables or cooked rice, and any product that is marked "Refrigerate after Opening".

Use cold rooms for what they are intended and not as a substitute for mechanical refrigeration.

Suitable for Cold Room Storage	Not Suitable for Cold Room Storage
<ul style="list-style-type: none"> <li>• Fruits</li> <li>• Vegetables</li> <li>• Pop</li> <li>• Unopened Juice</li> <li>• Unopened Canned Goods</li> <li>• Unopened Sauces</li> <li>• Lard</li> <li>• Dry Goods (Flour etc.)</li> </ul>	<ul style="list-style-type: none"> <li>• Meat</li> <li>• Poultry</li> <li>• Fish</li> <li>• Eggs</li> <li>• Milk and Milk Products</li> <li>• Butter, Margarine</li> <li>• Products marked "Keep Refrigerated"</li> <li>• Cooked Vegetables</li> <li>• Cooked Fruits</li> <li>• Gravy or Sauces</li> <li>• Cooked Rice</li> <li>• Opened Products marked "Refrigerate after Opening"</li> </ul>

*For more information, please contact your nearest Environmental Public Health Office.*

Edmonton Main Office    780-735-1800  
 Calgary Main Office    780-943-2295  
 Lethbridge Main Office    403-388-6689

North Zone: [workcamps@albertahealthservices.ca](mailto:workcamps@albertahealthservices.ca)  
 Red Deer Main Office    403-356-6366  
[www.albertahealthservices.ca/eph.asp](http://www.albertahealthservices.ca/eph.asp)

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