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Food Storage And Hygiene At Camp

Adapted from unknown source by Stephen Rainsbury

These times will vary with the weather. Check everything over a day old by smelling it, if in doubt chuck it out		
What	Where	How Long
Tins	Store tent, cool, dry, out of sunlight	Many Weeks
Coffee, Tea, Pasta, Flour, Cereal	Airtight container (Original Packing)	Many Weeks
Fruit	Store tent, cool, dry, out of sunlight	Depends on ripeness
Root Vegetables	Store tent, box/ container	1 week
Butter, Cheese, Margarine, Oil	Wrapped up in cling film, in freezer box or bucket half full of cold water	Depends on weather, 3-5 days
Milk	Freezer box or bucket half full of cold water	Depends on weather, 1-3 days
Raw Meat	Larder, each item stored in separate freezer box or bucket to other foods	1-2 days
Smoked Fish	Larder	1-2 days
Fresh fish	Separate larder	same day

Hygiene

- On a standing camp food should always be stored in a separate tent
- Food should always be stored off the ground
- A Freezer box can be kept cool by filling the bottom 1/3 with fresh cold water every day
- Always store raw meat by itself and keep it wrapped up
- Remember woods are full of creatures all sizes who would *Love* to eat your food before you do
- Don't store fuel in the same tent as food.
- Only the QM should go in the food tent
- No food in sleeping tents

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