

# How to store food hygienically

Prevent cross-contamination by storing food properly



Keep raw meat on the bottom shelves



Keep the fridge between 1 and 5° c and the freezer below -18° c



Keep food in sealed bags or containers



Wait for food to cool down before you put it in the fridge



Don't overfill the fridge



Don't store opened tin cans in the fridge



Freeze food before it's 'use by' date



Clean storage areas (fridge, freezer, cupboards, etc.) regularly and thoroughly.