

Chilled food storage

1. Ready to eat food

Such as packaged foods, leftovers, cooked meats and prepared salads.

2. Dairy products

Such as cheeses, butter, cream, yoghurts, desserts and eggs.

3. Other raw food products

Such as unwashed fruit and vegetables.

4. Raw meat, poultry, fish and raw shell eggs

Ensure that each item is wrapped or in a sealed container so that it doesn't come into contact with other foods.



Remember:

Place partly used food in non-metallic containers, covered and labelled with a use-by date of no more than 48 hours ✓

Never put hot food in the fridge ✗

Avoid storing open cans in the fridge ✗

Never put food in front of the cooling unit ✗

Cover, label and date strong-smelling food ✓

Recommended fridge temperature is between 1 - 5°C ✓

Always place new stock behind older stock so that older stock is used first ✓