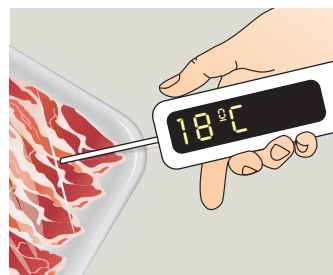
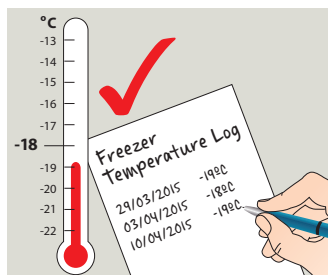


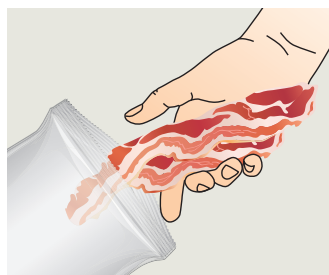
Freezing Food Safety



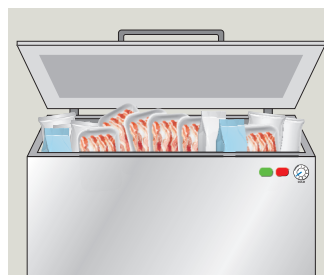
1 Always check the temperature of frozen items upon delivery. If the temperature is above safe storage levels, do not accept delivery.



2 Freezer should be kept at -18°C or below. Regularly check and log the temperature.



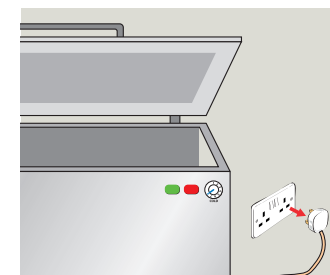
3 Package food adequately to avoid freezer burns.



4 Do not overload the freezer.

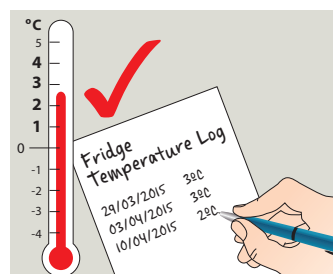


5 When adding a lot of food to the freezer, set the temperature to the coldest setting several hours beforehand.

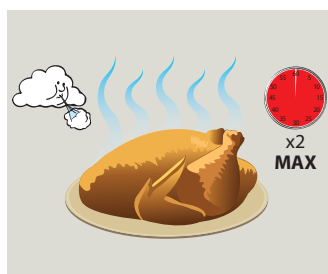


6 Defrost, clean and disinfect the freezer regularly.

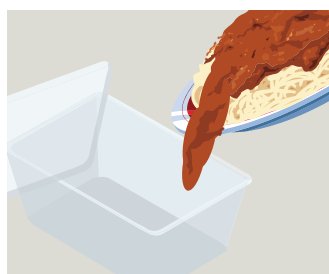
Refrigeration Food Safety



1 Fridge should be kept at +1°C to +4°C. Regularly check and log the temperature.



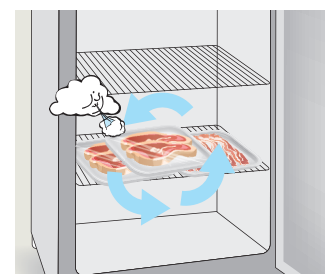
2 Cool cooked foods as soon as possible and never leave for more than 2 hours in the danger zone. +5°C to 63°C



3 Store foods in airtight containers.



4 Store raw meat separately or below other foods.

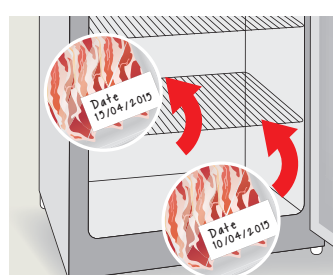


5 Arrange food to allow for circulation of air.



6 Clean and disinfect the fridge, handles and seal regularly.

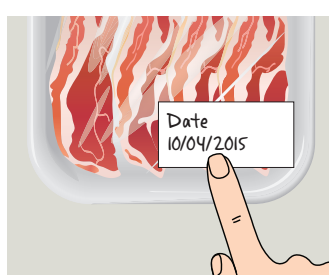
Stock Rotation



1 Place newer items towards the back.



2 Use labels or dry wipe board to record the dates items are placed into the fridge/freezer



3 Every time you remove an item, check that it is within its use by date.

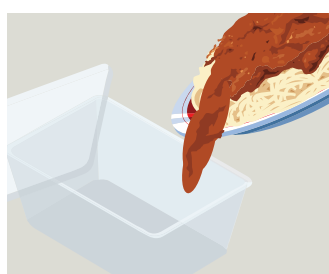
Packaged Goods



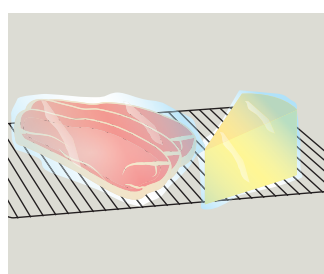
1 Once opened, treat canned and packaged goods as you would fresh foodstuffs.



2 Never store opened cans, cartons or other non-resalable packaging in the fridge/freezer.



3 Always transfer the contents to a covered container.



4 Wrapped foods such as sliced meats and cheeses should always be re-covered using cling film or sealed containers.



5 Do not freeze glass jars (which can break), cottage cheese or yogurt containers, bread wrappers or wax paper. These are not airtight or thick enough.