

Food Storage

It's very important to store and deliver food at the correct temperature to keep it safe.

Stock Rotation

- Use-By and Best-Before dates
- Re-date opened pre-packed food

Chilled and Frozen Storage

- Temperatures - Fridge 1°C to 5°C and Freezer -18°C
- Record temperature checks, using an accurate fridge thermometer
- Store food in clean, food grade containers with lids or in sealed food bags
- Keep food covered and don't overload the fridge or freezer
- Keep the doors closed as much as possible

