

SAFE FOOD STORAGE



Safe Food Storage - Best Practices



Always keep raw food separate from cooked food



Use different storage containers for raw and cooked foods



Avoid cross-contamination by storing different food groups in separate areas



Always cover food before storing

Safe Food Storage - Best Practices



Keep high risk pre-prepared food away from raw ready to eat food and raw to be cooked foods



Check Use-by and Best-before dates



Always transfer food from tins or cans before storing

Safe Food Storage - Cold Storage And Holding



Transfer chilled and frozen food to storage within 15 minutes of receiving



Always store cold food between 1°C to 5°C



Always store frozen food at or below -18°C



Always close the refrigerator/ freezer door

Safe Food Storage - Cold Storage and Holding



Monitor refrigerator or freezer temperature so you can detect a problem when it arises



Never load the refrigerator or freezer to full, allow air to circulate



Cool food quickly to below 5°C before placing in the refrigerator



Food can be held at 1°C to 5°C for a maximum of 4 hours

Safe Food Storage - Hot Holding



Always store hot food above 60°C



Baine Marie and Chaffing dishes can be used to serve food



Food can be displayed above 60°C for a maximum time of 2 hours

Safe Food Storage - Ambient (Room) Temperature Storage



Dry goods must be stored in a cool, well-lit well ventilated room



Never store food on the floor



Store food in pest proof containers