

REFRIGERATOR STORAGE RULES

POOR REFRIGERATION HAZARDS:

- Multiplication of bacteria
- Cross-contamination

CONTROLS:

- Keep at or below 40° F
- Store high risk food above raw food.
- Cover all foods.
- Colour code, esp. in commercial kitchens.
- Rotate stock.
- No open cans.
- Don't Overload

DAILY CHECKS:

- Temperature
- Date codes.
- Satisfactory storage
- Condition of Food.
- Cleanliness.

Source:Highfield.co.uk

