FOOD HYGIENE

Storing food in the fridge

Do

- Store raw meat covered on the bottom shelf
- Label food with the date it was opened or made
- Use the oldest food first
- Check the fridge temperature regularly

Avoid

- Putting raw food above ready-to-eat food
- Using food past its use-by date
- Leaving the fridge door open
- Overfilling so air cannot circulate

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