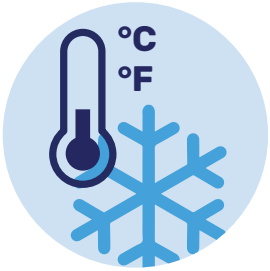


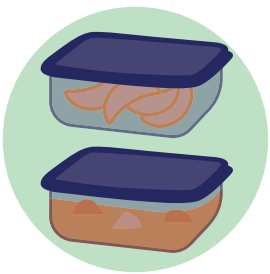
Cold Food Storage Rules

Low-temperature storage can help prolong the shelf life of foods. To ensure food safety compliance at all times, train food handlers to follow these rules on cold food storage:



1 Maintain temperature

- Maintain proper cooling temperatures in refrigerators at 4°C.
- Ensure that the refrigerator thermometer is working and properly calibrated.
- Never put hot foods inside the refrigerator without proper cooling.
- Keep highly perishable foods cold until ready for cooking.
- Monitor temperature regularly.



2 Organize foods

- Keep foods in airtight containers to prevent cross-contact.
- Group foods according to their required level of processing.
 - Ready-to-eat foods (top),
 - Foods that require thorough cooking (bottom).
- Maintain adequate distance between foods.
- Practice the first-in, first-out system.
- Always check the use-by or expiration dates of foods.



3 Clean your refrigerator

- Immediately clean spills or grime from the refrigerator.
- Schedule regular cleaning and maintenance for your unit.



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