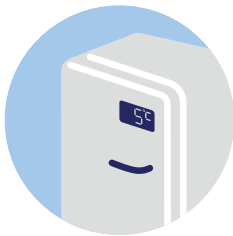


Maximum temperature and rules for cold holding foods

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 proper temperature



5 °C or less
in the refrigerators



-18 °C or less
in the freezers



- 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 like foods together.
 - Ready-to-eat foods (top)
 - Foods that require thorough cooking (bottom)
- Maintain adequate distance and space 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.



Save time
on daily tasks

← Scan

FoodDocs

Food safety made easy
fooddocs.com