

Safe Method: **Chilled Storage**

Harmful bacteria can grow in food that is not chilled properly.
It is very important to store food carefully to prevent it being contaminated.



Safety Point	Why?	How do I do this?
Certain foods/ingredients need to be kept in the fridge to keep them safe e.g. <ul style="list-style-type: none"> Food with a 'use by' date Food that says 'keep refrigerated' on the label, such as milk Ready-to-eat foods, such as fresh cream cakes 	If these types of food are not kept cold enough harmful bacteria could grow	Do you put these types of food into the fridge straight away: <ul style="list-style-type: none"> When you return with shopping or when food is delivered? <input type="checkbox"/> After you have used it? <input type="checkbox"/> If not what do you do?
Make sure that you do not use food after its 'use by' date	Food passed its use by date may not be safe to eat	It is a good idea to check use by dates every day
Make sure your fridge is set at 5°C or below You should check the temperature of the fridge every day that it contains ingredients that are to be used for your business. You can record these checks if you wish but you only <u>need</u> to write the reading down if something goes wrong	Setting your fridge at 5 °C will make sure the food is kept at 8°C or below. This is a legal requirement in England	You can check this using a thermometer. Some fridges will have a digital display to show what temperature they are set at but you should check regularly that the temperature shown on the display is accurate, using a fridge thermometer

'Use by' and 'best before' dates – what they mean

'Use by' date – this is about safety. Do not serve food after this date – this is against the law. Even if it looks and smells fine, eating food after its 'use by' date could make people ill.

'Best before' date – this is about quality. Food should be safe to eat after the 'best before' date, but it might begin to lose its flavour and texture. Eggs are an exception – they should always be used by their 'best before' date.

What to do if things go wrong

- If you notice food has passed its 'use by' date, throw it away.
- If your fridge is not working properly, you should:**
- Move food that needs to be kept cold to another fridge (if you have one) or a cold area, or put it in a cool bag containing an ice block. If you cannot do this use the food straight away, or if you do not know how long the fridge has been broken down, throw the food away.
 - If food that should be kept cold, has been left out of the fridge for a long time and is no longer cold, you should throw it away.

Write what went wrong and what you did about it on your diary sheet

Safe method completed. Date Signature.....