



### 3. Storing food in the fridge

Your fridge temperature should be at 5 °C or below. The freezer temperature should be below -15 °C. Use a thermometer to check the temperature in your fridge.



### 4. Freezing food safely

When it first arrives at your facility, put chilled and frozen foods into the fridge or freezer immediately. Make sure foods stored in the freezer are frozen hard.

### 5. Storing cooked food safely

When you have cooked food and want to cool it: Put hot food into shallow dishes or smaller portions to help cool the food as quickly as possible. Don't put very hot food into the refrigerator. Wait until steam has stopped rising from the food before putting it in the fridge.



### 6. Avoid refreezing thawed food

Food-poisoning bacteria can grow in frozen food while it is thawing, so avoid thawing frozen food in the temperature danger zone. Keep defrosted food in the fridge until it is ready to be cooked. If using a microwave oven to defrost food, cook it immediately after defrosting.



As a general rule, avoid refreezing thawed food. Food that is frozen a second time is likely to have higher levels of food-poisoning bacteria. The risk depends on the condition of the food when frozen, and how the food is handled between thawing and refreezing, but raw food should never be refrozen once thawed.

### 7. Store raw food separately from cooked food

Raw food and cooked food should be stored separately in the fridge. Bacteria from raw food can contaminate cold cooked food, and the bacteria can multiply to dangerous levels if the food is not cooked thoroughly again.

Always store raw food in sealed or covered containers at the bottom of the fridge. Keep raw foods below cooked foods, to avoid liquid such as meat juices dripping down and contaminating the cooked food.

Choose strong, non-toxic food storage containers. Make sure your food storage containers are clean and in good condition, and only use them for storing food. Cover them with tight-fitting lids, foil or plastic film to minimise potential contamination. Transfer the contents of opened cans into suitable containers.

### 8. If in doubt, throw it out

Throw out high-risk food left in the temperature danger zone for more than four hours – don't put it in the fridge and don't keep it for later. Check the use-by dates on food products and discard out-of-date food. If you are uncertain of the use-by date, throw it out.

### 9. Where to get help

Food Safety Hotline. Tel. 1300 364 352



### Food Safety Supervisor 2018 Training

OSCAR Hospitality, Level 4D 88 Ricketts Rd., Mt Waverley VIC

2018 Dates: 25 May, 29 June, 27 July, 31 August, 21 September

*Email or Call OSCAR Hospitality to book your training with Helen Gilpin today!*