

3.0 Food Storage - Cold



Make sure the storage area is kept in a clean and sanitary state.

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Food must be stored in clean, reusable food grade containers with secure lids.

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Food must be stored in clean, sealable food grade containers.

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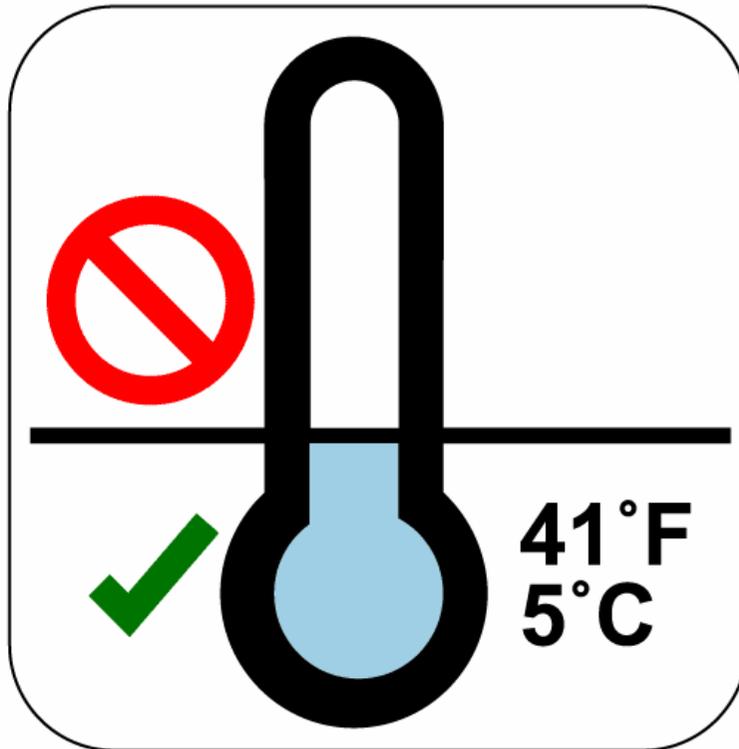
Food must be stored in a neat orderly manner.

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Make sure cool room shelving is not rusted and easy to clean.

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Make sure high risk food is under temperature control (under 5°C).

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Make sure raw food is stored beneath ready to eat food to prevent contamination.

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Make sure food is raised off the floor and stored on the shelves.

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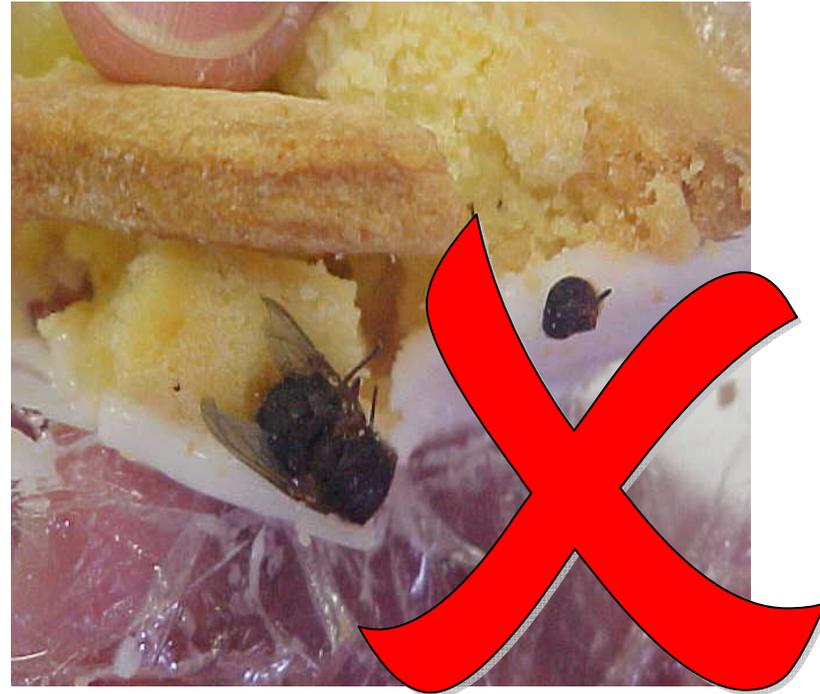
Do not double stack food without adequate covers or lids.

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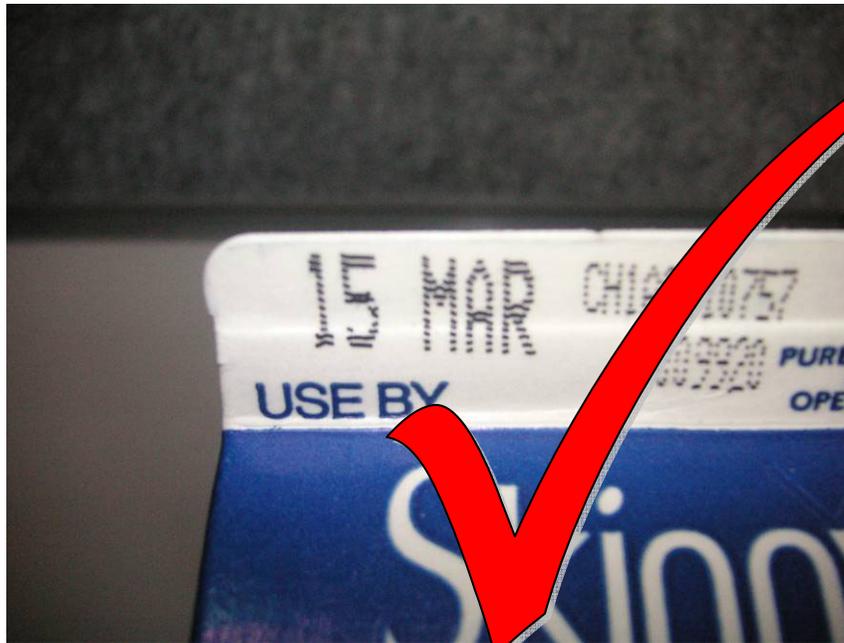
Food must be covered with suitable material to prevent contamination.

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Protect food from insects, fumes, dust or chemicals.

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Make sure food is within the use-by date.

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Food storage containers must remain in clean and sanitary state.