Storing food in the fridge

Always check that the fridge temperature is set to 5°C or below.

Do not overcrowd food. Allow air to circulate around the food.

Always cover food appropriately.

Keep raw and cooked food separated.

Store ready to eat food above raw foods.

Where ever you store raw meats and poultry make sure that juices do not drip onto other foods.

Health Protection Service Phone 02 6205 1700