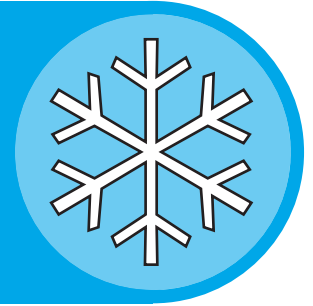


Safe method:

Chilled storage and display

It is important to chill food properly to stop harmful bacteria growing.



Safety point	Why?	How do you do this?
<p>Certain foods need to be kept chilled to keep them safe e.g.</p> <ul style="list-style-type: none">• food with a 'use by' date• food that says 'keep refrigerated' on the label	<p>If these types of food are not kept cold enough, harmful bacteria could grow.</p>	
<p>Follow the manufacturer's instructions on how to position, use and maintain chilling equipment.</p>	<p>It is important to use equipment properly to make sure food is kept cold enough.</p> <p>Poor positioning of equipment, e.g. next to doors, heaters or in direct sunlight, may stop it working effectively.</p>	<p>Do you follow the manufacturer's instructions for using your chilled display and storage equipment?</p> <p>Yes <input type="checkbox"/> If not, what do you do?</p> <div data-bbox="1070 938 1517 1167"></div>
<p>Put chilled food in a fridge or other suitable equipment as soon as it is delivered.</p> <p>You must remove food from sale when it passes its 'use by' date.</p> <p>Ideally, foods marked with a 'best before' or 'best before end' date should be removed from sale by the end of that day.</p> <p>See the 'Stock control' safe method in the Management section for more information on dates on food.</p>	<p>If chilled food gets too warm, harmful bacteria could grow.</p> <p>It is illegal to sell food after its 'use by' date. It might not be safe to eat.</p> <div data-bbox="628 1753 1032 1957"></div> <p>When a food has passed its 'best before' date it might not be as good to eat, e.g. the taste or texture could change.</p>	<p>Is chilled food put in a fridge or chilled display unit as soon as it is delivered?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>If not, what do you do?</p> <div data-bbox="1070 1406 1517 1597"></div> <p>How do you keep track of when food should be removed from sale?</p> <div data-bbox="1070 1704 1517 2130"></div>

Safety point

Make sure equipment is at the correct temperature before you put chilled food in it. See the 'Check it' section below.

Products should be displayed in a way that allows air to circulate and not above load lines.

Store and display wrapped raw meat/poultry separately from other foods.

Why?

If you overfill equipment and food is above load lines it might not be kept cold enough.

This helps to prevent harmful bacteria spreading from raw foods to ready-to-eat foods, which could happen for example if a pack is leaking.

Think twice!

Remember, if a customer decides not to buy a chilled or frozen product, you should put it back into chilled or frozen equipment straight away.

Check regularly if any chilled or frozen foods have been left in the wrong place by customers. If you are not sure how long a food has been out of chilled or frozen equipment, throw it away.

Check it

It is recommended that fridges and chilled display equipment should be set at 5°C or below.

This is to make sure that chilled food is kept at 8°C or below. This is a legal requirement in England, Wales and Northern Ireland.

In Scotland, the regulations do not set a specific temperature for cold food, but foods that need to be chilled should be kept in the fridge or other chilling equipment.

You should check the temperature of your fridges and chilled display equipment at least once a day starting with your opening checks (see the Management section).

How do you do this?

Some equipment will have a digital display or dial to show what temperature it is set at. You can use this to check the temperature of your equipment.

If you do this, you should check regularly that the temperature shown on the display/dial is accurate using a fridge thermometer. You could also use a probe (see the 'Prove it – chilled and frozen storage' safe method in the Management section).

How do you check the temperature of chilling equipment?

Fridge: Digital display/dial Thermometer

Chilled display unit: Digital display/dial Thermometer

If you do not do this, what do you do?

What to do if things go wrong

- If your fridge or chilled display equipment breaks down, use other equipment, or move the food to a cold area.

If you cannot do this, contact the environmental health service at your local authority.

How to stop this happening again

- See what you can do to store and display chilled food more safely, using the front of this sheet.
- Have equipment serviced regularly and check that it is working properly as part of your opening checks.
- Improve staff training on this safe method.
- Improve staff supervision.



Write down what went wrong and what you did about it in your diary.

