


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 food needs to be kept chilled to keep it safe e.g.</p> <ul style="list-style-type: none"> • food with a 'use by' date • food that says 'keep refrigerated' on the label • ready-to-eat foods such as salads, cooked meat, sandwiches and desserts 	<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 No</p> <p>If not, what do you do?</p>
<p>Put chilled food in a fridge or other suitable equipment as soon as it is delivered.</p> <p>If you collect food from shops yourself, make sure it is kept at the correct temperature when you transport it and put it in the fridge as soon as possible.</p>	<p>If chilled food gets too warm, harmful bacteria could grow.</p>	<p>Is chilled food put in a fridge or chilled display unit as soon as it is delivered or collected?</p> <p>Yes No</p> <p>If no, what do you do?</p> <p>If you collect food from the shops yourself, what do you do to keep food at the correct temperature when you transport it?</p>
<p>You must remove food from sale before it passes its 'use by' date and either dispose of it or separate it from other foods.</p> <p>Ideally, food 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>It is illegal to sell food after its 'use by' date. It might not be safe to eat.</p> <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>How do you keep track of when food should be removed from sale?</p>



SAFETY POINT	WHY
<p>Make sure equipment is at the correct temperature before you put chilled food in it. See the 'Check it' section below.</p> <p>Products should be displayed in a way that allows air to circulate and not above load lines.</p>	<p>If you overfill equipment and food is above load lines it might not be kept cold enough.</p>
<p>Store and display wrapped raw meat, poultry, fish and eggs separately from other food.</p>	<p>This helps to prevent harmful bacteria and allergens spreading from raw food to ready-to-eat food.</p>

THINK TWICE!

Remember, if a customer decides not to buy a chilled product, you should put it back into chilled equipment straight away. Check regularly to see if any chilled food has been left in the wrong place by customers. If you are not sure how long food has been out of chilled equipment, throw it away.

CHECK IT	HOW DO YOU DO THIS?												
<p>It is recommended that fridges and chilled display equipment should be set at 5°C or below.</p> <p>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, and recommended in Scotland.</p> <p>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).</p> <p>To make sure equipment is working properly, check temperatures in-between packs of chilled food using a clean, disinfected probe thermometer.</p>	<p>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.</p> <p>If you do this, you should check regularly that the temperature shown on the display/dial is accurate using either a fridge thermometer or a probe thermometer.</p> <p>How do you check the temperature of chilling equipment?</p> <p>Fridge:</p> <table border="0"> <tr> <td>Digital display</td> <td>Dial thermometer</td> <td>Fridge thermometer</td> </tr> <tr> <td colspan="3">Between chilled foods using probe thermometer</td> </tr> </table> <p>Chilled display unit:</p> <table border="0"> <tr> <td>Digital display</td> <td>Dial thermometer</td> <td>Fridge thermometer</td> </tr> <tr> <td colspan="3">Between chilled foods using probe thermometer</td> </tr> </table> <p>If you do not do this, what do you do?</p>	Digital display	Dial thermometer	Fridge thermometer	Between chilled foods using probe thermometer			Digital display	Dial thermometer	Fridge thermometer	Between chilled foods using probe thermometer		
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WHAT TO DO IF THINGS GO WRONG	HOW TO STOP THIS HAPPENING AGAIN
<ul style="list-style-type: none"> If your fridge or chilled display equipment breaks down, use other equipment, or move the food to a cold area. Check the temperature of the food using a clean and disinfected probe thermometer and, if it is not cold, throw it away. <p>If you cannot do this, contact the Environmental Health Team at your local authority.</p>	<ul style="list-style-type: none"> 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.

