Recommended Fridge Storage

Ready to Eat Foods

(RTE)

Open sauces, Sliced cooked meats, Desserts, Defrosting ready to eat foods.

Washed Vegetables, Fruit & Salad

Washed & prepared RTE, including pre-packed goods.

Unwashed Vegetables, Fruit, Salad & Eggs

(E.g. Pre-packed unwashed salad & pre wrapped cucumbers, iceberg lettuces, celery)

Raw Meat & Fish

Sausages, Burgers, Bacon, Mince, Poultry, Fish, Defrosting meat placed in containers

Temperature

Control

Below 8°C

Best Practice is below

5°C

What is RTE

Foods which don't need to be washed or cooked & can be consumed immediately.

(e.g. don't require further cooking)

What is Raw

Foods that can't be eaten in their current state.

The colours above are only used for illustration purposes, to help you clearly identify the different shelves. Please note that you do **not** have to colour code your shelves.