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.

**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.