**Recommended Freezer Storage**

**Temperature Control**
Between -18°C and -21°C
(Check the packaging as foods may require a different storage temperature)

**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.

**CHEST FREEZERS**
Above: Using baskets for Ready to Eat (RTE)
Below: Using a physical barrier to divide the freezer in two

**RTE**
(e.g. Bread, Ice Cream, Cakes & Desserts)

**RAW**
(e.g. Bacon, sausages, burgers)

**RTE**
(RTE: Pre prepared cooked meals)

**RTE**
(e.g. Bread, Cakes, Desserts)