



## Storage

**Goal:** Ensure that stored food remains safe.

What can go wrong?	What can I do?	How can I check?	What if it is not right?
Food poisoning bacteria can grow quickly in high-risk foods if they are not stored at the correct temperature	<p>Store cold food at or below 5°C.</p> <p>Store frozen food at or below -15°C.</p> <p>Make sure the freezer and refrigerator or cool room can keep food at the right temperatures. Check that thermometers are reading accurately.</p> <p>Keep high-risk foods (such as meat and seafood), and any raw egg products (such as chocolate mousse or mayonnaise), or raw eggs used to make such products under refrigeration when not in use.</p>	<p>Measure core temperatures of high-risk food stored in the refrigerator using a probe thermometer regularly (at least one check a day).</p> <p>If frozen food is warmer than -15°C, test whether it is frozen hard. If yes, then it is still ok to use (page 21).</p> <p>Check your completed food temperature records (Record 2) to ensure that safe food temperatures are maintained.</p> <p>If using remote temperature monitoring IT systems, refer to the Department of Health <i>Guide to remote monitoring of temperatures in food storage units</i> for advice on how to check and monitor the operation of your system. Access the guide at <a href="http://www.health.vic.gov.au/foodsafety">www.health.vic.gov.au/foodsafety</a>.</p>	<p>If refrigeration units are not keeping food at or below 5°C, adjust the settings or contact a refrigerator specialist.</p> <p>If frozen food shows signs of thawing, either continue thawing and use it immediately, or discard it.</p> <p>Throw out high-risk foods if you suspect they have not been stored correctly.</p>
	<p>Make sure high-risk food is date-coded, including the date the product was opened/repacked.</p> <p>Follow the manufacturer's instructions for storing opened products.</p>	<p>Examine date codes regularly.</p>	<p>Throw out food once its 'use-by' date has passed.</p>





