

# LEAPS

learning eating active play sleep

## Wet Food Storage



### Where

- **Ensure** fridge temperature is below 5°C
- **Ensure** freezer temperature is below -18°C
- **Check and record** fridge and freezer temperatures daily
- **Clean** fridge and freezer regularly
- **Ensure** fridge and freezers are not overcrowded

### How

- **Store** opened products in clean, sealed food grade containers or bags
- **Label** decanted products in containers or sealed bags with name of product and use by date

Or

- **Cut off label** with use-by date from product and **attach it** to sealed container or bag
- **Ensure** raw juices **do not drip** on to ready to eat food (store separately)
- **Make sure** stock is within '**best before**' or '**use by**' dates
- **Use** oldest stock **first**
- **Store breast milk** in the back of the fridge for up to 48 hours



#### Example of packaging instructions:

Keep refrigerated between 1°C and 5°C. Store in an upright position

### Always store food according to the manufacturer's instructions

Check packaging for instructions. Some examples include:

- Store at room temperature
- Store in a cool, dry place
- Store out of sunlight
- Once opened, store in an airtight container