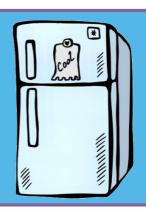
LEAPS

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







