

SAFE METHOD:

FROZEN STORAGE AND DISPLAY



It is important to handle, store and display frozen food safely to stop harmful bacteria growing.

SAFETY POINT	WHY?	HOW DO YOU DO THIS?
<p>Follow the manufacturer’s instructions on how to position, use and maintain freezing equipment.</p>	<p>It is important to use equipment properly to make sure food is kept cold enough.</p> <p>The positioning of equipment e.g. next to doors, heaters or in direct sunlight may stop it working effectively.</p>	<p>Do you follow the manufacturer’s instructions for using your frozen display and storage equipment?</p> <p>Yes No</p> <p>If not, what do you do?</p> <div data-bbox="981 707 1471 916" style="border: 1px solid #ccc; height: 93px;"></div>
<p>Put frozen food in a freezer as soon as it is delivered.</p> <p>If you collect food from shops or suppliers yourself, make sure it is kept at the correct temperature when you transport it and put in a freezer as soon as possible.</p>	<p>If frozen food starts to defrost, harmful bacteria could grow.</p>	<p>Is frozen food put in a freezer or frozen display unit as soon as it is delivered or collected?</p> <p>Yes No</p> <p>If not, what do you do?</p> <div data-bbox="981 1142 1471 1359" style="border: 1px solid #ccc; height: 97px;"></div>
<p>Make sure equipment is at the correct temperature before you put frozen food in it. See the ‘Check it’ section on next page.</p> <p>Products should be displayed in a way that allows air to circulate and not above load lines.</p>	<p>If you overfill equipment and food is above load lines it might not be kept cold enough.</p>	
<p>Ideally, food marked with a ‘best before’ or ‘best before end’ date should be removed from sale by the end of that day.</p> <p>Make sure you know how long food has been in the freezer, and older stock is used first.</p>	<p>When food has passed its ‘best before’ date it might not be as good to eat – for example the taste or texture could change.</p> <p>If you do not know how long food has been in the freezer, you might end up using new stock first, before the old.</p>	<p>How do you keep track of when food should be removed from sale?</p> <div data-bbox="981 1818 1471 1973" style="border: 1px solid #ccc; height: 69px;"></div>



CHECK IT	HOW DO YOU DO THIS?
<p>It is good practice to keep frozen food at -18°C or colder. (Food labelled 'Quick frozen' must be stored at -18°C or colder, or displayed at -12°C or colder.)</p> <p>You should check the temperature of your freezing equipment at least once a day starting with your opening checks (see the diary).</p> <p>To make sure equipment is working properly, check temperatures in-between frozen food too.</p>	<p>Some equipment will have a digital display or dial to show what temperature it is set at. You can use this to check the temperature of your equipment.</p> <p>If you do this, you should check regularly that the temperature shown on the display/dial is accurate, using a freezer thermometer. You could also use a probe (see the 'Prove it – chilled and frozen storage' safe method in the Management section).</p> <p>How do you check the temperature of freezing equipment?</p> <p>Digital display Dial Thermometer</p> <p>If you do not do this, what do you do?</p> <div data-bbox="582 678 1460 943" style="border: 1px solid #ccc; height: 118px;"></div>

WHAT TO DO IF THINGS GO WRONG	HOW TO STOP THIS HAPPENING AGAIN
<p>If you find that your freezer or frozen display unit is not working properly, you should do the following things:</p> <ul style="list-style-type: none"> • Food that is still frozen (i.e. hard and icy) should be moved to an alternative freezer straight away. • Food that has begun to defrost (i.e. starting to get soft and/or with liquid coming out of it) should be thrown away unless it is intended to be sold defrosted, in which case move it to a suitable place to continue defrosting. Always follow the manufacturer's defrosting instructions. <div data-bbox="124 1424 751 1682" style="border: 1px solid #ccc; text-align: center;">  </div> <ul style="list-style-type: none"> • Food that has fully defrosted (i.e. soft and warm) should be thrown away, unless it is a product designed to be defrosted by you and then sold to the customer at room temperature (or 'ambient') e.g. 'thaw and serve' products such as muffins. • Do not sell food that is intended to be sold frozen if it has defrosted, or started to defrost. Do not refreeze food once it has started to defrost, e.g. ice cream – you will have to throw it away. 	<ul style="list-style-type: none"> • See what you can do to store and display frozen food more safely, using the front of this sheet. • Have equipment serviced regularly and check that it is working properly as part of your opening checks. • Re-organise freezers so there is more space and make sure they are kept closed as much as possible. • Improve staff training on this safe method. • Improve staff supervision.

Write down what went wrong and what you did about it in your diary.

