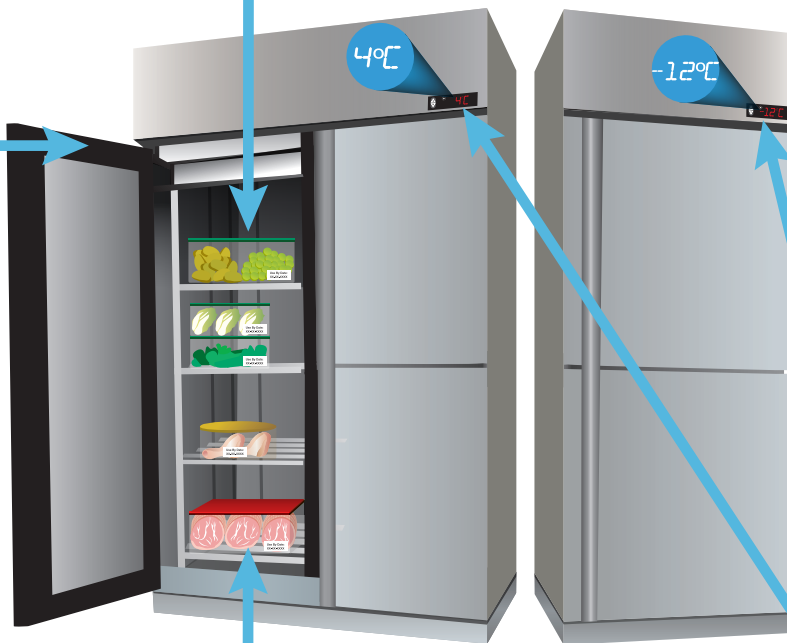# Proper Storage of Food in Chiller and Freezer

Store cooked and ready-to-eat food above raw food.
Store all food in properly covered food-grade containers.

Clean the internal surfaces and rubber lining of chiller and freezer regularly.

4°C

-12°C

Keep temperature of freezer at -12ºC and below.

Keep temperature of chiller at 4ºC and below.

Conduct a stock-check every week to discard food that has turned bad or passed the "use-by" or "expiry" date.
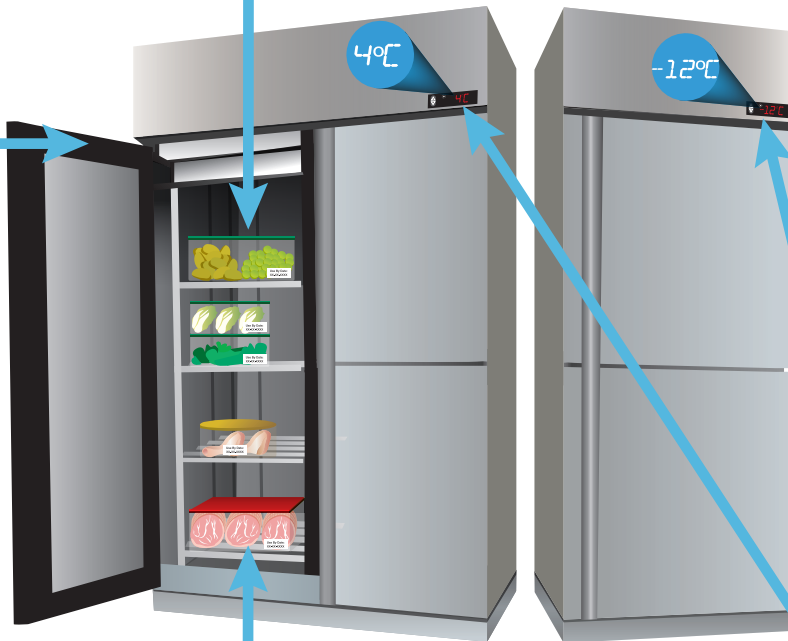
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正确冷藏和冰冻食物的方法

将熟食和即食食物储存在生食之上。
将所有的食物储存在适当的食品容器中并盖好。

定期清理冷藏和冰冻库内部和衬胶。

将冰冻库温度保持在-12℃或以下。

将冷藏库的温度保持在4℃或以下。

每周检查储存在冷藏和冰冻库里的食物。扔掉腐烂或过期的食物。

4℃

-12℃

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