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.
- Conduct a stock-check every week to discard food that has turned bad or passed the "use-by" or "expiry" date.
- Keep temperature of freezer at -12°C and below.
- Keep temperature of chiller at 4°C and below.
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。

定期清理冷藏和冷冻库内部和衬胶。

将冰箱库温度保持在-12℃或以下。

将冷冻库的温度保持在4℃或以下。

每周检查储存在冷藏和冷冻库里的食物，扔掉腐烂或过期的食物。