

# STORING AND REHEATING FOOD MADE IN SCHOOL



All ingredients and prepared dishes must be stored carefully to avoid contamination and to prevent bacteria multiplying

## Storage

Items containing meat, fish, cooked or raw egg, soft cheese, cream or milk are considered high risk and must be covered and stored in a clean refrigerator set between 0 - 5°C.

Cakes, biscuits and plain breads should be cooled, covered and stored in clean, cool, dry conditions.

## Reheating

Cooking / reheating instructions should be provided for dishes take home.

Reheated foods must be **piping hot** before they are consumed.