



# Bad Food

## Avoid Food Spoilage

Serving spoiled food is extremely dangerous. Patrons can become very ill from foodborne illnesses present in spoiled foods, which can destroy our restaurant's quality reputation.

Reduce spoilage by doing the following:

- Store new items behind existing foods in the refrigerator and freezer, and make sure to use the existing foods first.
- Keep frozen foods at  $-17.8^{\circ}\text{C}$  or below and refrigerated items at  $5^{\circ}\text{C}$ .
- Never keep meat, eggs or cheese in the refrigerator for more than seven days.
- Check the temperature of kitchen appliances daily to ensure they are in good working order.
- Allow space between items in the refrigerator and freezer for proper air circulation.
- Check expiration dates on all products before preparing meals.
- Pre-cool hot items by using chill blasters or ice baths before placing them into the refrigerator.
- When in doubt, throw it out!

playing it safe