

HAZ7 – Refrigerator Management

Raw products, particularly meat and poultry, may harbour pathogenic bacteria prior to cooking. Thus, during storage, opportunity exists for cross-contamination to occur with cooked, ready to eat products, if those products are not protected from contact with the raw products.

Controls:

- a. All foods will be appropriately wrapped or in suitable containers to reduce opportunities for contact between raw and ready to eat products.**
- b. Where refrigerators contain both raw and cooked product, the raw will be stored below the cooked.**

Management of failure: Where cross-contamination is identified, the ready to eat product will be disposed.