

Preventing Food Waste Checklist

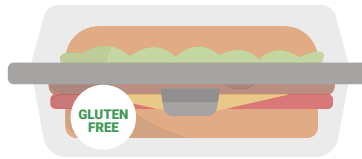
Minimising food waste can help businesses who are responsible for serving food to operate more profitably whilst significantly reducing their carbon footprint. Prevent food waste in your commercial kitchen.



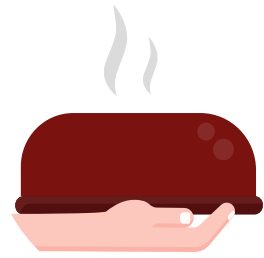
There are three primary ways to reduce food waste in a commercial kitchen



Store Food Correctly



Food Labelling



Preparation and Serving

1 Store Food Correctly

- Once removed from original packaging, store food in air-tight food storage containers
- Food to be stored off the floor
- Food rotated – first in, first out
- Raw foods stored separately from ready to eat foods
- Store refrigerated food in correct position to prevent drip contamination to other products and eliminate cross-contamination
- Ensure that refrigerated food temperatures are regularly checked and recorded



Food Safety Tip

Always store ready to eat foods at the top of the fridge in an air-tight container to avoid spoilage and cross-contamination.

2 Food Labelling

- When receiving food, label with date it is received
- Once removed from original packaging, label food storage containers with Use By date and any allergens
- Correctly label with Use First labels to ensure – first in, first used
- When thawing food, ensure that it is correctly labelled with a thaw date
- When food must be served that day, label with Use By End of Day labels



Food Safety Tip

Implement food labelling systems so that staff can easily identify and serve the freshest food.

3 Preparation and Serving

- Ensure the surface and core temperature of the food does not exceed 5°C. Use a thermometer to check
- Vegetables / Salad items washed and sanitised
- Ensure wiping cloths are properly used and stored in sanitiser
- Ensure that a thermometer is available for checking cooked foods
- Ensure food is handled appropriately by using gloves properly
- Ensure ready to eat food is stored separately to raw food
- Make hand wash facilities accessible, including soap, nail brush and towels



Food Safety Tip

Upgrade your menu and reduce food waste by purchasing food stock that can be used across your menu.

Orders for the checklist items above can be placed through the website or through a Fildes Food Safety representative.

