

Fridge Layout

Care should be taken to ensure foods that are going to be eaten uncooked do not come into contact with raw meat or its juices.



Cooked and pre-made foods should be stored at the top of the fridge

Store dairy foods on the top two shelves

Next shelf down should be raw vegetables (if you don't have a crisper)

Next shelf down or at the bottom should be raw meats (store in a container to collect drips)

For fridges with a crisper, raw fruits and vegetables can be stored here

Photo supplied by NSW Food Authority