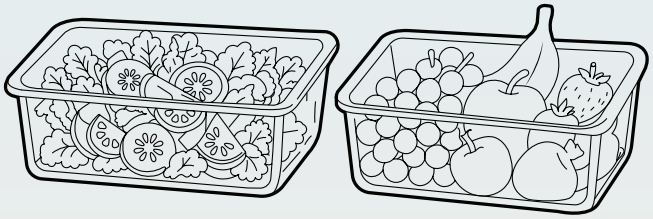
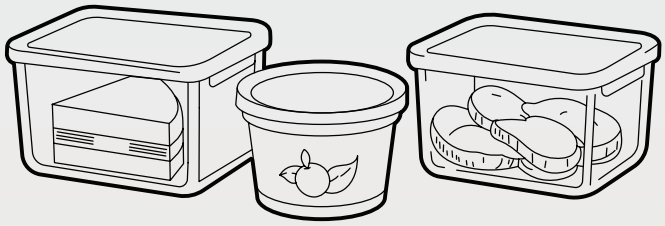
How to stack a commercial fridge

1. Salad & fruit eaten raw
Never cooked, the most protected spot in the fridge



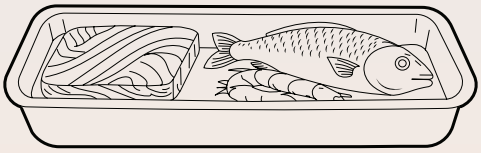
2. Ready-to-eat food
Dairy, cooked meats, leftovers, desserts, covered & labelled



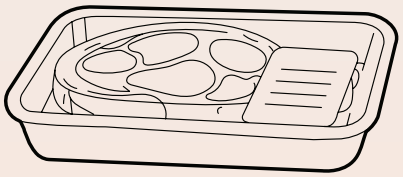
3. Vegetables that will be cooked
Unwashed or muddy veg destined for the pan



4. Raw fish & seafood
Sealed containers or deep trays



5. Raw beef, pork & lamb
Sealed, labelled, never touching the shelf above's food



6. Raw poultry, always the bottom
Highest risk - drips can only hit the fridge floor

