



# Safe food for Ramadan gatherings

## Store food safely

- ✓ Go home directly to store your food properly. Perishable food should be kept at safe temperatures in the fridge. Follow the storage instructions on the label.
- ✓ Store raw foods, like chicken, meat and fish, in closed containers on the lowest shelf of the fridge.
- ✓ Check regularly that the temperature of your freezer is below  $-18\text{ }^{\circ}\text{C}$  and fridge is below  $5\text{ }^{\circ}\text{C}$ .
- ✓ Clean and sanitize your fridge and storage areas regularly.
- ✓ Keep detergents, sanitizers and other chemicals well away from foods.
- ✓ Store dates, dried fruits and nuts in closed containers in a dry place.

