



COMMUNITY FRIDGE

Instructions for Use



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#COMMUNITYFRIDGE



PUTTING FOOD IN

YOU MUST READ AND AGREE TO THIS:

- Only donate food when it is fresh and before it reaches the “use-by date” if it has one.
- Donate food because you cannot or don’t want to sell it, not because it is no longer good quality.
- Only donate food that is good for at least 24 more hours.
- Do not donate: unpasteurised milk, cooked rice, raw milk cheeses, pâtés, bean sprouts, cooked food from an uncertified kitchen, products which could contain any of the above ingredients.
- Only donate food that has been stored safely and handled i.e. not temperature abused or contaminated in any way.
- Only donate food that you have cooked or prepared if you are part of a food business registered with the local authority, complying with UK Food Law and have a minimum of level 4 Hygiene Rating.

COOKED OR PREPARED FOOD FROM CERTIFIED SOURCES

- Label any food that has not got a “use-by date” (i.e. surplus cooked food), stating what it is, the ingredients, allergens, the business name, when it was donated and when it has to be used by, along with instructions for reheating.
- Package the food appropriately to avoid contamination.
- Make sure that any previously heated food was cooled down quickly after cooking (ideally down to 5°C but no higher than 8°C within 90 minutes).
- Make sure all containers used are cleaned and where necessary disinfected.



TAKING FOOD OUT

YOU MUST READ AND AGREE TO THIS:

- Record food taken out in the logging book.
- Make your own judgement as to whether or not the food is safe to eat by checking that foods such as meat and dairy and prepared foods are still within their use-by date. Use your senses when it comes to items such as bread and fresh fruit and veg.
- Do not consume food from the fridge if you have any food allergies, food intolerances or a vulnerable immune system.
- Heat up any cooked food until it is steaming hot (75°C), and not reheat it a second time.
- Wash all unpackaged foods, and packaged foods where necessary, before consumption.
- Do not consume unpasteurised milk, cooked rice, raw milk cheeses, pâtés, bean sprouts, cooked food from an uncertified kitchen, products which could contain any of the above ingredients. Notify a member of staff if these items are found in the fridge.
- Use your senses; smelling and looking at the food before eating it, if in doubt don't eat it! You take food from the fridge at your own risk, please read the disclaimer.



Inspiring change

Registered charity number 1158700