

Home Investigation



Have a look in your cupboard, fridge and freezer. List a range of foods. Remember to wash your hands before and after doing so and avoid touching food that can be easily contaminated.

Identify the use by or best before date and where it is safely stored.

The first one is done for you as an example.

Food Item	Best before/Use by	Temperature stored	Where it should be stored
<i>Sultanas</i>	<i>August 2018</i>	<i>In a cool dry place (15°C - 25°C).</i>	<i>Food cupboard/ pantry</i>