



The quality of the food that comes out of your kitchen impacts the number of customers in your restaurant. But whether you're an established local pub, a newly-opened high street restaurant, or a trendy brunch bar, it is more important than ever that your stored food and fresh produce remains at its best 24/7 – are you confident that yours is in peak condition?

Reduce Losses from Spoilt Stock

Reducing losses from spoilt stock

In England, Wales, and Northern Ireland, it is a legal requirement to store cold food at 8°C or below. Automated temperature data logging displays your cold storage temperature readings at a glance, saving you time by eliminating manual checks. And an automated system doesn't have to be expensive – there are low-cost logging solutions available that you 'fit and forget', allowing for seamless temperature updates wherever, whenever.

- Temperature records should be taken regularly
- Produce such as raw seafood should be stored in the coldest part of the refrigerator
- All stored refrigerated foods should be in covered containers or sealed bags



Did you know? Set your fridges to 5°C in order to stop stored cold foods from going over their required storage temperatures.

Maintaining Your Storage Fridges and Freezers

Reducing Achieve best results with pristine equipment

As far as possible, food business operators must ensure that products are protected against contamination. This means your fridges, freezers, and cold storage areas must be spotless and in good working order.

- All equipment should be cleaned thoroughly after each use
- If raw and cooked food are handled in the same preparation area, ensure that the area is disinfected between uses
- Keep all storage equipment clean



Did you know? It is good practice to occasionally verify food temperatures with a probe thermometer.



The Four C's of the Hospitality Kitchen

Achieve best results with pristine equipment

In the hospitality industry, the following elements are vitally important when it comes to maintaining good food hygiene safety:

- Chilling – prevent the growth of harmful bacteria
- Cooking – eliminate bacteria in the food itself
- Cleaning – rid and prevent bacteria from forming
- Cross-contamination – avoid mixing one food's bacteria with another's to prevent food poisoning

Distribution, storage, and processing systems must always protect food from cross-contamination and contamination that can make the food hazardous to health or unfit to consume.

Any raw materials and ingredients must be safe and uncontaminated with chemicals or anything that could make the finished product unfit for human consumption.



Did you know? Food-poisoning bacteria grow and multiply fastest in the temperature danger zone between 5 and 60°C. It is important to keep high-risk food such as seafood out of this temperature zone.

EasyLog Data Loggers

The EasyLog range of data loggers make it easy to monitor and manage the temperatures of your stock. Some models provide at-a-glance indication of the current, minimum and maximum temperatures others provide data 24/7 to your computer or phone, with email or text alerts for changes.



Did you know? Lascar's data loggers can be supplied with a calibration certificate. EasyLog also provides an annual recalibration service.



To order your loggers call us on **01794 884 567** or visit **lascarelectronics.com**. Please also call us for technical help or to learn more about our other monitoring products.