



With a fresh fish supply market as tight as a can of sardines, it is vital that you have a competitive edge in order to succeed. Being able to deliver a consistent stream of the freshest produce is the key to maintaining demand. Are you 100% certain that your fresh fish and seafood storage containers are up to the job?



Best Practice Key Points

- Ensure all seafood is appropriately refrigerated as soon as possible
- When storing and transporting fresh seafood, make sure the fridge or cool box is at a temperature of between -1 and +5°C
- Make sure the door to the storage area remains closed as much as possible, if in doubt, stick a note marked DO NOT OPEN to the front or top
- Store shellfish in well ventilated containers and cover with a damp cloth or paper towel
- Live products should be stored at temperatures between 4-8°C
- For efficient cooling, ice should surround the fish and not just cover it

Did you know? The rate at which seafood deteriorates increases dramatically when the storage temperature is higher, so put it in storage quickly and at low temperatures to make it last longer.



Maintain Food Safety

Reducing losses from spoilt stock

Through automated temperature data logging, you no longer have to perform manual stock checks or worry about taking temperature records manually. And it needn't cost the earth either. 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
- Raw seafood should be stored in the coldest part of the refrigerator
- Keep seafood separate and from leaking on other foods by placing it into a clean container



Temperature Control Requirements

Chilling is the most important measure for fresh fish quality and seafood safety. Rapidly chilling and reducing the temperature of the fish to 0°C after it is caught maintains the freshness throughout the cold chain whilst reducing the risk of growth of any pathogenic organisms.

- Use a probe thermometer to monitor the temperature of products throughout the day
- Record temperatures periodically throughout the day
- Store live products at temperatures between 4-8°C (live crustacea should be kept under conditions that ensure they remain safe to eat and alive)
- Store frozen products at or below -18°C

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.



Maintaining Your Equipment

As far as possible, food business operators must ensure that products are protected against contamination.

- 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



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.