

BISTRO

LABELLING

To ensure that you are labeling correctly, talk to the team leader and follow the current guidance displayed within the kitchen.

At the end of each shift ensure that you label all food items. The shelf life of each item of food depends on the food type:

Chilled

- Vegetable prep: **2 days** from date of preparation
- Macaroni and soup: **2 days** from date of preparation
- Sauces: Depends on the sauce (**check label on bottle for guidance**)

Dry Store

- Gravy/Cheese Sauce Once Opened: Use by **date on packaging**
- Pasta Once Opened: Use by **date on packaging**
- Nacho Chips Once Opened: **2 Days** from date of opening

Frozen

- Bread/Rolls Once Defrosted: **2 days** from date of defrosting
- Bacon Once Defrosted: **1 day** from date of defrosting