Food Safety Decisions for Refrigerated Perishable Food

- **Is food supposed to be frozen or has it been unintentionally thawed? (Ask if unsure)**
  - Yes: Use Frozen Food decision chart
    - All foods: Refrigerate until use
  - No: Refrigerate until use

- **REFRIGERATED FOOD**
  - Measure temperature when received
    - **≤4°C**
      - All foods: Refrigerate until use
    - **>4°C**
      - Been over 4°C longer than 2 hrs?
        - No: Refrigerate until use
        - Yes/Don’t know: Is it...?
          - Yes: Divert to waste or recycling
          - No: Is it...?
            - Yes: Divert to waste or recycling
            - No: Pasteurized fruit & vegetable juices, Hard cheese (excluding shredded), butter (salted) & margarine, Fresh fruits & vegetables
              - Assess packaging and sensory quality of food – how food looks and smells
                - Poor: If cloudy, mouldy, fermented: Divert to waste or recycling
                  - Rancid, mouldy, or received incorrectly wrapped: Refrigerate until use
                - Good: Cut or whole/intact?
                  - Cut: Cut, Whole: Whole

*Hard boiled eggs cooled in air (not water) are lower risk, provided the shell is intact.*

Cut produce tends to be more risky than whole, but ALL fruits and vegetables should be evaluated on a case-by-case basis, particularly if temperature has been over 4°C. Evaluate time over 4°C if possible and check local health guidelines.