

Fridge vs Freezer

Some of these statements belong in the fridge, others belong in the freezer. Can you organise these statements into the correct column?

Fridge	Freezer
Food should have clear labels with the date on.	Don't let blood and juices of raw meat drip onto other food.
Food should be defrosted thoroughly before cooking.	Bacteria remain dormant.
Raw food should be stored on the bottom shelf.	Ideal for chilling foods – especially high risk ones.
Food should be covered or stored in containers to prevent cross-contamination.	Should be kept between 0°C and 5°C.
Greatly extends the shelf life of food products.	Temperature should be set at -18°C.

Fridge vs Freezer Answers

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