



# FOODCYCLE CORONAVIRUS RESPONSE

## COOKED MEALS AND LABELLING GUIDANCE

All food must be chilled as quickly as possible, following kitchen handbook guidance on chilling before portioning up and labelling.

Utilize 'chilling guidance in Kitchen hand book'

All portions of food must be dated and labelled.

A label of what is produced must also be recorded on the weekly record check of the kitchen handbook, inclusive of all ingredients in each dish

All Food Safety Training and Guidance must always be followed by FoodCycle Volunteers.

All food labels must include on food that is chilled and sent out for takeaways :

- date of cooking
- Use by Date – 2days after preparation if kept in fridge at 8C
- details of FoodCycle, charity number and phone number
- conditions for safe storage, and use (see below)
- Allergens

### **Cook meals instructions for Food Labels**

**Storage Instructions:** Keep in Fridge at below 8C for no more than 2 days

**Cooking Instructions** *THESE COOKING INSTRUCTIONS ARE ONLY A GUIDE. YOUR APPLIANCE MAY HAVE A PERSONALITY OF ITS OWN (OR A DIFFERENT POWER RATING). PLEASE ADJUST ACCORDINGLY.*

**Oven:** 180C for 20 mins or until piping hot in the middle

**Microwave:** Cook on full power 2 mins > stir> 1mins or until piping hot in the middle.