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## Food Safety Information Sheet

We take food safety very seriously as we believe that our customers have the right to expect all our meals to be delivered in the optimum condition.

To ensure that we maintain standards of the highest quality, we have implemented a thorough and rigorous food safety program complying with HACCP accreditation. This is audited by an independent third party on an annual basis. In addition, we have hired an external food safety consultant who reviews our performance on a continuous basis.

Whilst we take every precaution to ensure our meals arrive at your place in the best possible condition, your assistance is required to make sure they stay that way:

- Temperature is the biggest threat to the quality of our meals. We deliver the meals in refrigerated vans whose temperatures are monitored on a continuous basis to ensure they remain below 5°C. At temperatures above 5°C bacteria will grow and multiply, drastically reducing the shelf life of the meal.
- All drivers are under strict instructions not to leave meals at premises where they will not be adequately refrigerated.
- This means that you should ideally be home when the delivery driver calls so that you can place your order straight into the fridge.
- If you are not going to be home, please leave a well insulated eski outside your front door and put your order into the fridge within 6 hours.



Thank-you for helping us to ensure that your meals are always maintained in optimum conditions. This means that you can enjoy their flavour and taste knowing that they have been prepared and stored under strict food safety guidelines.

home cooked goodness, home delivered convenience