

Christmas is a time of celebration with family and friends and usually involves preparation of a feast at home. Christmas should be an enjoyable and memorable part of the year. The following advice and food safety tips can help to ensure your Christmas and holiday period is memorable for the right reasons.

The average home kitchen is not designed for preparing food for large numbers of people:

- Preparation of large amounts of food in limited kitchen space will increase the chance of cross-contamination.
- Storing large amounts of food in the refrigerator often means there is limited room for circulation of the cool air, which may affect temperature of the food.
- Hot foods placed in the refrigerator to cool, may increase the temperature of the fridge.



You must separate raw meat, poultry, seafood and eggs from other food. Use one cutting board for fresh produce and a separate one for raw meat, poultry and seafood.



