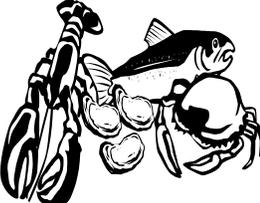
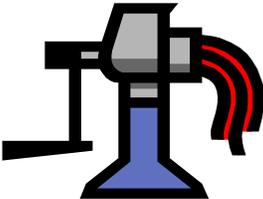


Proper Food Storage Order

Keep cooking temperatures in mind when deciding where to store products in a refrigerator. **Ready-to-eat foods and produce may not require additional cooking and should always be stored above or separately from raw or unwashed products.** *The raw foods with the highest required cooking temperature should be stored on the lowest shelf.* This will ensure that if cross contamination does occur the internal cooking temperature will be high enough to kill any contaminants that may have been introduced during storage.

Use the following chart to arrange foods in refrigeration units.

TOP

			Ready-to-eat and cooked foods
Unwashed Produce			
			Raw whole muscle Beef & Pork Raw Seafood Raw Shell eggs <u>Cook Temperature 145°F</u>
Raw ground Meats <u>Cook Temperature 155°F</u>			
			Raw Poultry <u>Cook Temperature 165°F</u>

BOTTOM