
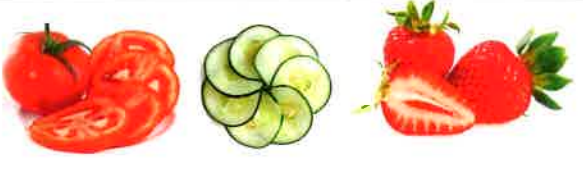
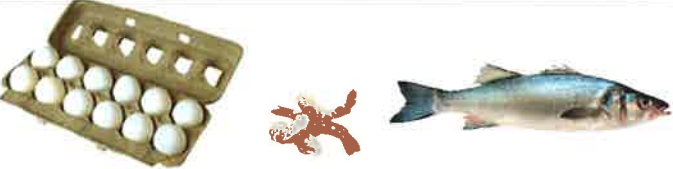







Proper Food Storage in Refrigerators and Freezers

Ready-to-Eat Foods (Salad, sandwich, desert)	
Fruits and Vegetables **Cook Temp: 135° F	
Fish, Eggs **Cook Temp: 145° F	
Raw Beef, Raw Pork **Cook Temp: 145° F	
Ground Meats (Hamburger, sausage) **Cook Temp: 155° F	
Raw Poultry (Chicken, turkey, ducks, and stuffed foods) **Cook Temp: 165° F	

- All food must be covered (except when cooling to 41° F)
 - All foods must be stored 6 inches above the floor
 - Do not line the shelves with cardboard or foil
- **Cook temperatures must be held for at least 15 seconds**