



Store cooked and ready to eat foods ABOVE raw meats, poultry, shell eggs, and seafood. Cover food in storage to protect from contamination.

Raw foods which require higher cooking temperatures must be stored BELOW or separately from foods requiring lower cooking temperatures to prevent cross contamination!

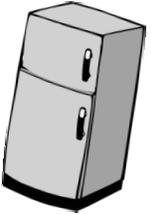
# Proper Food Storage

Keep Cold Foods  $\leq 41^{\circ}$

\*Pasteurized Crab Meat & Reduced Oxygen Packaged Foods  $< 38^{\circ}$

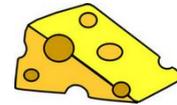
All foods should be placed on individual trays to prevent cross-contamination

All Foods Should Be Wrapped or Covered Before Placing on the Shelf



## TOP SHELF- Fully Cooked or Ready-to-Eat Foods

No Cooking Necessary



## Shelf 2- Ready-To-Eat Lunch Meats

No Cooking Necessary



## Shelf 3- Raw Seafood and Lamb

Cooking Temp  
 $145^{\circ}$  F



## Shelf 4- Veal, Raw Beef, and Pork Products

Cooking Temp  
 $145^{\circ}$  F



## Shelf 5- Ground Beef, Ground Meats and Fish, Shell Eggs

Cooking Temp  
 $155^{\circ}$  F



## BOTTOM- Raw Poultry

Cooking Temp  
 $165^{\circ}$  F

