

REFRIGERATOR STORAGE CHART

Cross contamination is one of the biggest threats to food safety. When food is stored improperly, fluids from raw foods can drip or leak onto ready to eat foods and cause cross contamination. To prevent cross contamination in your refrigerator, store ready to eat foods on the top shelf and arrange all other foods on the remaining shelves based on their cooking temperatures. Below is the recommended order of storage

Lowest Cooking Temperature

135°F (57°C)

Ready to eat foods or fully cooked foods, and produce (top shelf)

145°F (63°C)

Raw fish, seafood, and eggs; whole cuts of beef, pork, and lamb

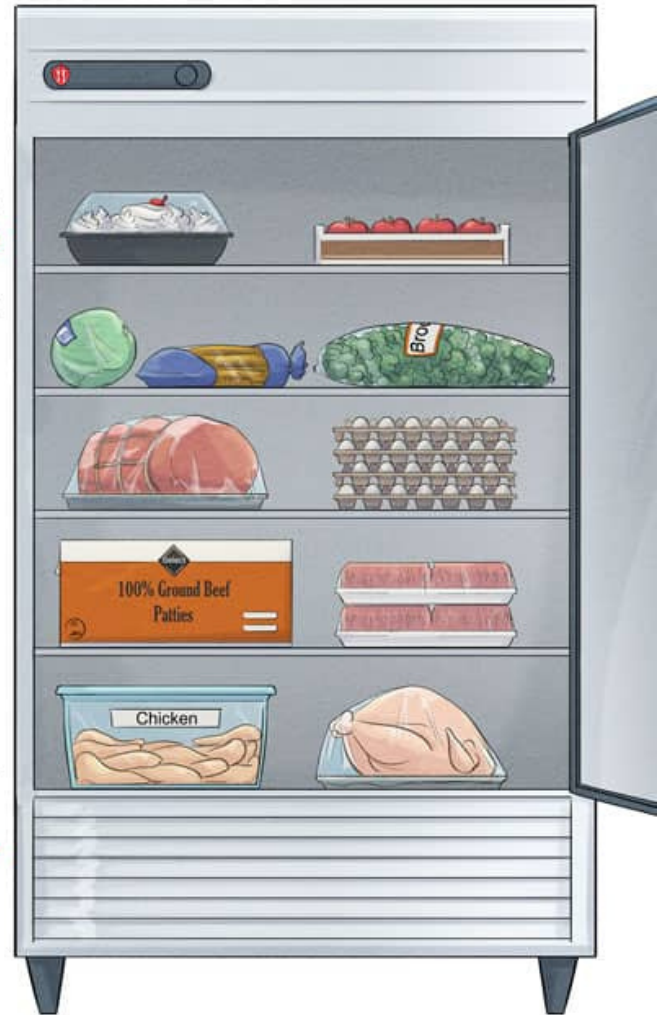
160°F (71°C)

Ground meat and ground fish

165°F (74°C)

Whole and ground poultry (chicken, turkey, duck, fowl) and any type of leftovers (bottom shelf)

Highest Cooking Temperature



HELPFUL TIPS

- For best storage and food safety, keep your refrigerator at 40°F or lower. This keeps pathogens like bacteria at safe levels.
- Monitoring the temperature is a great way to keep food safe and maintain the best quality of your food. Some appliances have a thermometer built in while others may not. Keep at least one thermometer in the warmest part of the refrigerator to monitor the temperatures at least once per day.
- Store raw meats on a wrapped plate or sealed container to prevent juices or fluids from leaking.
- Avoid overpacking your refrigerator. An overloaded refrigerator can affect the air circulation which is important in keeping food at the right temperature.
- If you are ever in doubt of how long something has been in your fridge, don't take a chance, throw it out!