Proper Food Storage

Foods with the highest cooking temperature should be stored on the **bottom** shelf and ready-to-eat foods on the **top** shelf.

Ready to Eat Foods



Foods must remain at 41°F or less







Pork, Egg, Fish, Lamb, Game Meat



145°F Final Cooking Temperature







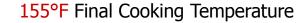
Rare Roast and Steak



145°F (surface) Final Cooking Temperature



Ground Beef and Sausage





Raw Poultry, Stuffed Meats and Pastas



165°F Final Cooking Temperature



