

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

155°F Final Cooking Temperature



Raw Poultry, Stuffed Meats and Pastas

165°F Final Cooking Temperature



**MESA COUNTY
PUBLIC HEALTH**
Working Together for a Healthy Community

For additional food safety resources go to
www.health.mesacounty.us
(970) 248-6900