

# Proper Food Storage

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

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## 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 & Steak

**145°F** (surface) Final Cooking Temperature



## Ground Beef and Sausage

**155°F** Final Cooking Temperature



## Raw Poultry, Stuffed Meats & Pastas

**165°F** Final Cooking Temperature



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

For additional food safety resources go to  
[www.health.mesacounty.us/environment](http://www.health.mesacounty.us/environment)  
(970) 248-6900