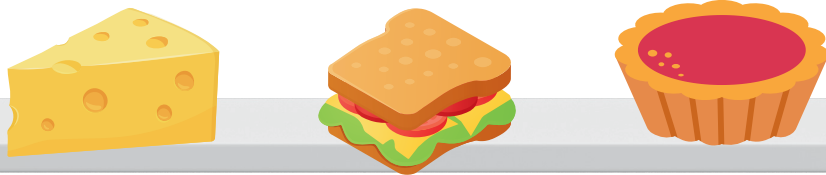


Proper Food Storage in Cold Holding

Be sure to use proper food storage in coolers and refrigerators to keep food safe and prevent customers from getting sick. It's important to keep ready-to-eat foods on the top shelf and arrange the rest of your storage from lowest to highest cooking temperatures to prevent cross contamination, food spoilage and waste.

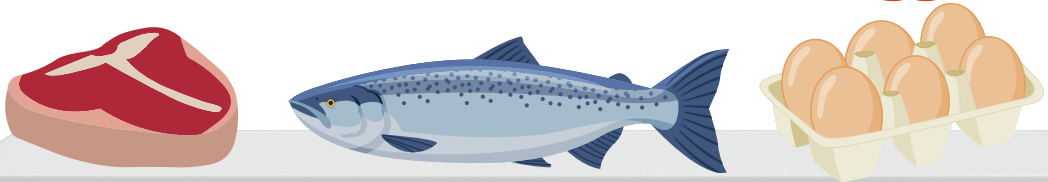
Ready-to-eat foods



Fruits and vegetables



Raw whole meats, seafood and eggs



Raw ground meats and pooled eggs



Raw chicken/poultry



Cooking
Temperature

Lower

145°F

155°F

165°F

Higher