Safe Refrigerator Storage for Retail Food Establishments

Fridge: 41°F / 5 °C

- Ready-to-eat foods, fully cooked foods, and produce
- Raw seafood, fish, and eggs
- Raw steak
- Raw pork
- Raw ground beef
- Raw poultry

When storing foods, place the foods with the highest internal cooking temperatures at the bottom of your fridge!

Internal cooking temperature of the food:

- 145 °F
- 145 °F
- 145 °F
- 165 °F

Note!

If you're low on space, you can place:
- a) raw seafood, fish, eggs
- b) steak, and
- c) pork on the same shelf!

Adapted from: https://www.dshs.state.tx.us/WorkArea/linkit.aspx?LinkIdentifier=id&ItemID=8589997346

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