Refrigeration Safety

Cross contamination can cause food borne illness! Separate, don’t cross-contaminate. Stack foods in the right order!

Keep foods safe...
Refrigerate promptly
Never let food sit at room temperature
Cover and date mark leftover ready-to-eat foods.
Discard after 7 days.
Stack to prevent cross-contamination
Store food 6 inches off of floor
Hold at 41°F or below

LEVEL 1
Ready to eat foods
Precooked foods

LEVEL 2
Eggs
Fish
Whole beef
Whole pork
Whole lamb

LEVEL 3
Ground beef
Ground pork

LEVEL 4
Poultry

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