

Refrigeration Safety !

SEPARATE don't **cross-contaminate**
Stack foods in the right order!

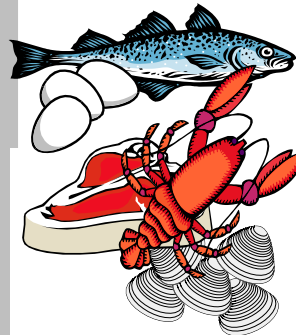


Keep foods safe

- * Refrigerate promptly
- * Never let food sit at room temperature
- * Cover and date mark (discard after 7 days)
- * Hold at 41°F or below
- * Check frequently
- * Stack to prevent **cross-contamination**
- * Store food 6 inches off of floor



Level 1
Ready-to-eat-foods
Pre-cooked foods
ABOVE



Level 2
Eggs
Fish
Whole Beef
Whole Pork
Whole Lamb
ABOVE



Level 3
Ground Meats
ABOVE



Level 4
Poultry
BOTTOM