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