Refrigerator Storage Chart

- Always store ready-to-eat foods on the top shelf to prevent possible cross-contamination of bacteria from raw foods.
- Arrange other shelves by cooking temperatures (highest cooking temperature on the bottom).

Lowest Cooking Temperature

Ready-to-Eat foods and washed produce (top shelf)

Any food that will be hot held that is not in other categories. 135°F (57°C)

Whole seafood; beef, pork, veal, lamb (steaks and chops); roasts; shell eggs. 145°F (63°C)

Ground, injected, marinated, or tenderized meats. 155°F (68°C)

All poultry (chicken, turkey, duck, fowl); stuffing made with foods that require temperature control. 165°F (74°C)

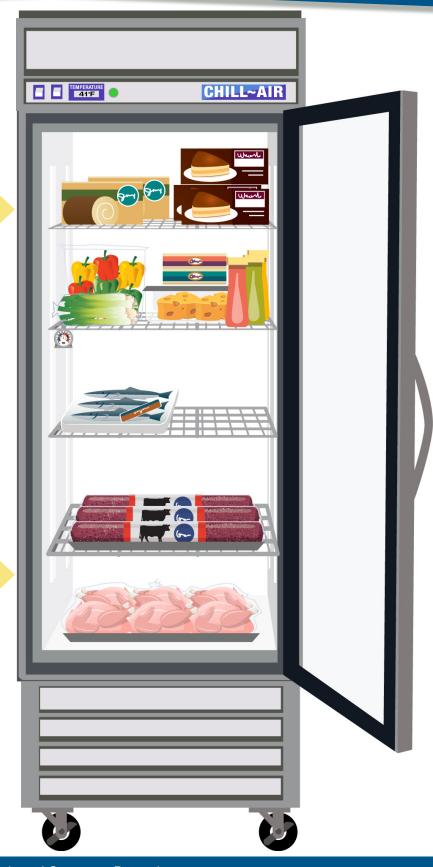
Highest Cooking Temperature

Thermometers: Keep at least one accurate thermometer in the warmest part of the refrigerator.

Holding Temperature: Keep refrigerated foods at a temperature of 41°F (5°C) or below.

Overloading: Do not stock a refrigerator with more food than it is designed to hold. It is important to maintain air circulation around food.

Food Protection: Unless cooling, keep all food covered to protect it from contamination.





Wisconsin Department of Agriculture, Trade and Consumer Protection
Division of Food and Recreational Licensing, 2811 Agriculture Drive, PO Box 8911, Madison, WI 53708

datcp.wi.gov

P-DFRS0172.indd (rev. 10/23)