

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.

