

# REFRIGERATION STORAGE FOOD PLACEMENT

The order of foods is based on the required minimum internal cooking temperature of each food, as per the 2017 FDA Food Code.

- Raw poultry and meats must be stored separately or below ready-to-eat or cooked foods to avoid cross contamination and potential foodborne illness.
- Whenever possible, separate foods.



## SERVICE / COOKING TEMPERATURES

← 41°F

Ready-to-eat foods, produce, dairy, and leftovers

← 145°F

Whole muscle cuts of raw beef, pork, fish, and eggs

← 155°F

Raw ground beef, pork, and other meats; injected meats, mechanically tenderized meats, ground fish, and shell eggs held for hot service

← 165°F

Raw poultry

