Proper Refrigeration Storage

Cooling Food
DO NOT COVER these foods.

Ready-To-Eat-Food
COVER these foods.

Previously Cooled Food
COVER these foods.

Raw Meat
COVER these foods:
• Fish
• Beef & pork below fish
• Par cooked chicken below beef and pork
• Poultry below par cooked chicken

- Keep foods colder than 41°F.
- Store cooling foods uncovered, on the top shelf, until they reach 41°F.
- Store raw meat below and/or away from all pre-cooked or ready-to-eat food.
- Cover all food, except when cooling foods, with approved covers (i.e. plastic wrap, aluminum foil, or a tightly fitting impermeable cover).

Environmental Health Division, Food Safety Program
3020 Rucker Avenue, Suite 104, Everett, WA 98201-3900
425.339.5250