

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).

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