

KEEPING FOOD SAFE IN STORAGE

PROPER REFRIGERATOR STORAGE HELPS TO PREVENT
CROSS CONTAMINATION

Organize refrigerators by the minimum cooking temperature requirements. Foods that require a higher cooking temperature to prevent food borne illness should be stored below foods that require lower cooking temperatures.

FROM TOP TO BOTTOM



READY-TO-EAT FOODS

NO COOKING REQUIRED



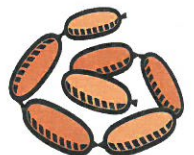
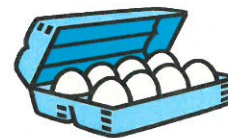
FISH, VEAL, PORK, LAMB, BEEF

145°F for 15 Seconds



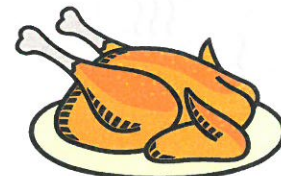
GROUND MEAT, SAUSAGE, EGGS, INJECTED MEATS

155°F for 15 Seconds



POULTRY AND STUFFED FOODS

165°F for 15 Seconds



Wayne County Health Department
Food Safety Program
428 West Liberty Street
Wooster, Ohio 44691
330-264-2426