REFRIGERATION SAFETY

Separate, don’t cross-contaminate. Stack foods in the right order!

KEEP FOODS SAFE...
- Refrigerate promptly
- Never let food sit at room temperature
- Cover and date mark leftover ready-to-eat foods. Discard after 7 days.
- Stack to prevent cross-contamination
- Store food 6 inches off of floor
- Hold at 41°F or below

LEVEL 1
- Ready to eat foods

LEVEL 2
- Eggs
- Fish
- Whole beef
- Whole pork
- Whole lamb
- Ground beef
- Ground pork

LEVEL 3
- Poultry

BOTTOM