

## Proper Food Storage in Refrigerators and Freezers

**Produce,  
Cooked and  
Ready-to-Eat  
Foods**



**Fish, Eggs**

**Cook temp: 145°F**



**Raw Beef, Raw  
Pork**

**Cook temp: 145°F**



**Ground Meats**  
(hamburger,  
sausage)

**Cook temp: 155°F**



**Raw Poultry**  
(chicken, turkey,  
duck)

**Cook temp:  
165°F**



- All food must be covered (except when cooling)
- All foods must be stored 6 inches above the floor
- Air must be well-circulated
- Do not line the shelves with cardboard or foil