PROPER REFRIGERATOR STORAGE

STORE FOOD SAFELY IN THE REFRIGERATOR

TOP SHELF
Ready-to-eat & fully cooked food

Raw seafood, fish, & eggs
Raw steak & pork

Raw ground meat (hamburger),
mechanically tenderized or injected
meats

BOTTOM SHELF
Raw poultry (chicken, turkey, duck)
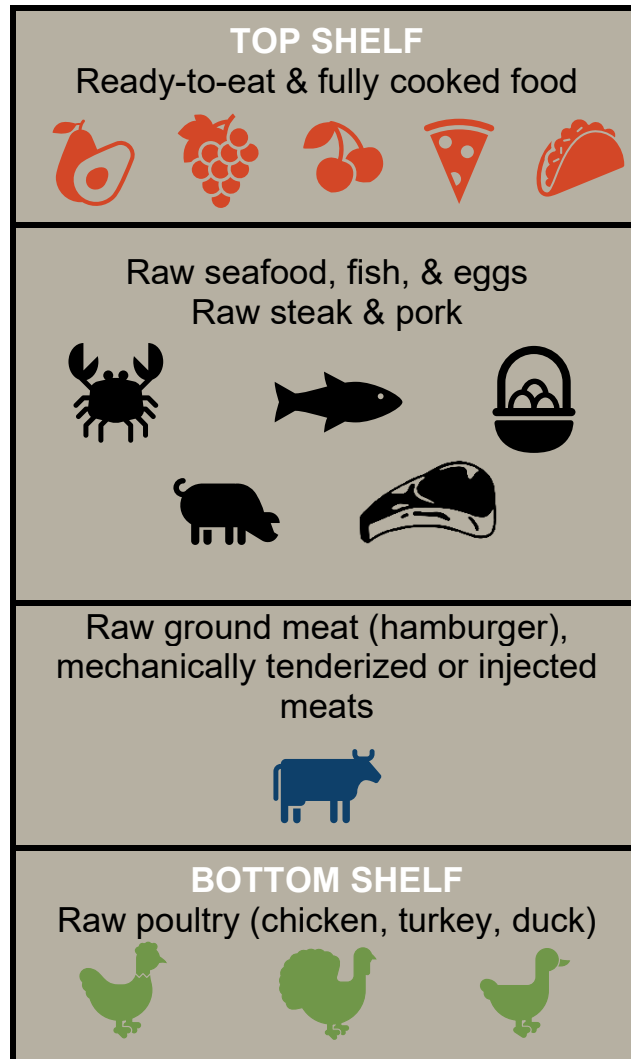
➢ Remember - the higher the cooking temperature of the food, the lower it should be stored on the shelves.

➢ To prevent cross-contamination during preparation, holding and display, store raw meat, poultry, and fish separately from cooked and ready-to-eat food.

➢ Always store prepared or ready-to-eat food above raw meat, poultry, and fish in refrigerators.

NORTH
Dakota | Health & Human Services
Be Legendary.

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