

# Proper Food Storage in Refrigerators and Freezers



<p><b>Produce, Cooked and Ready-to-Eat Foods</b></p>	
<p><b>Fish, Eggs</b> Cook temp: 145°F</p>	
<p><b>Raw Beef, Raw Pork</b> Cook temp: 145°F</p>	
<p><b>Ground Meats (hamburger, sausage)</b> Cook temp: 155°F</p>	
<p><b>Raw Poultry (chicken, turkey, duck)</b> Cook temp: 165°F</p>	
<p>           → 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         </p>	