

Safe Refrigerator Storage for Retail Food Establishments

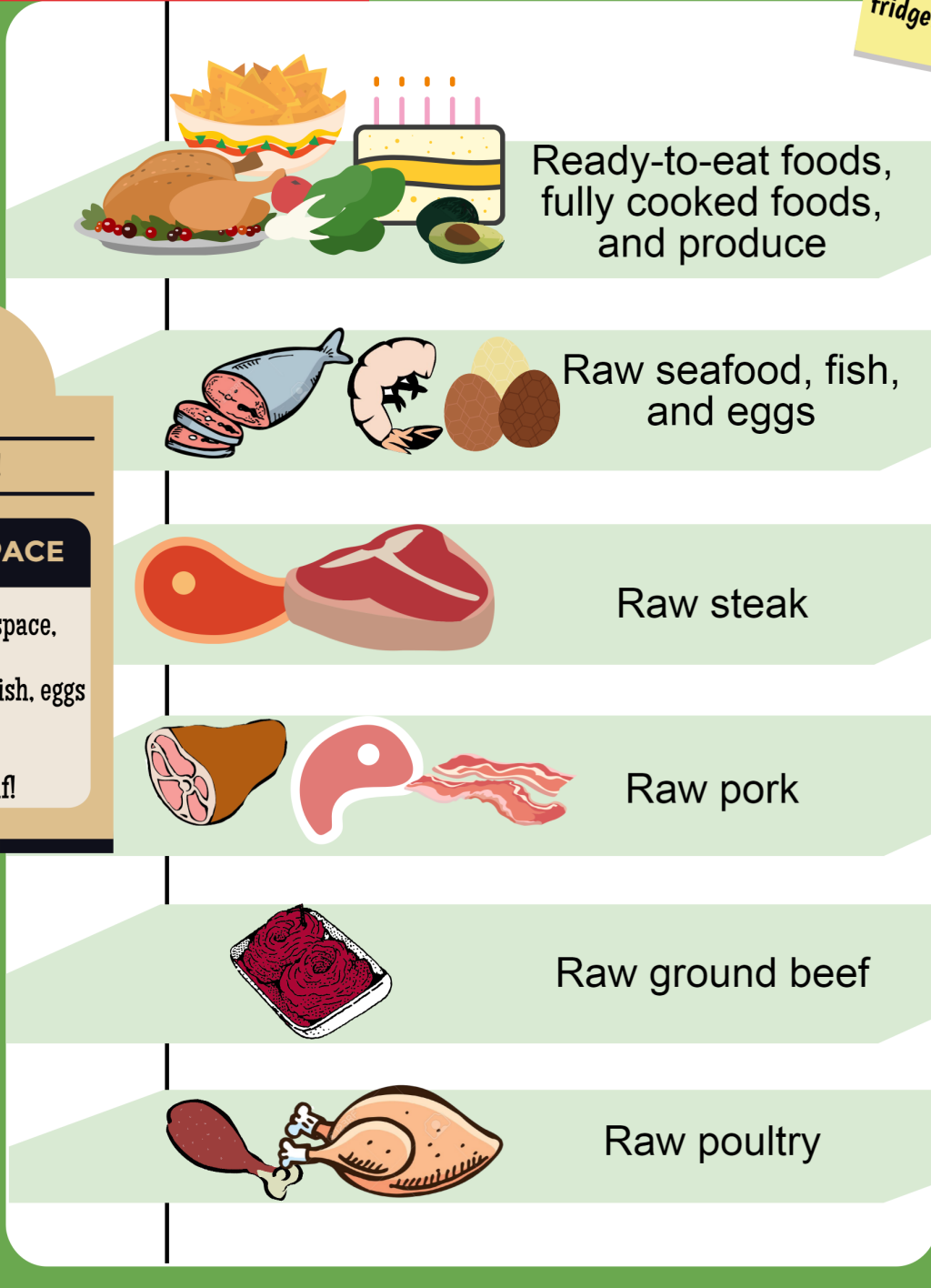
When storing foods, place the foods with the **highest** internal cooking temperatures at the **bottom** of your fridge!

Fridge: 41°F / 5 °C

Note!

FRIDGE SPACE

If you're low on space, you can place:
 a) raw seafood, fish, eggs
 b) steak, and
 c) pork
 on the same shelf!



Ready-to-eat foods, fully cooked foods, and produce

Internal cooking temperature of the food:

Raw seafood, fish, and eggs

145 °F

Raw steak

145 °F

Raw pork

145 °F

Raw ground beef

155 °F

Raw poultry

165 °F

Adapted from: <https://www.dshs.state.tx.us/WorkArea/linkit.aspx?LinkIdentifier=id&ItemID=8589997346>

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