

# 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 once cooled. Discard after 7 days.
- Stack to prevent cross-contamination
- Store food 6 inches off of floor
- Hold at 41°F or below

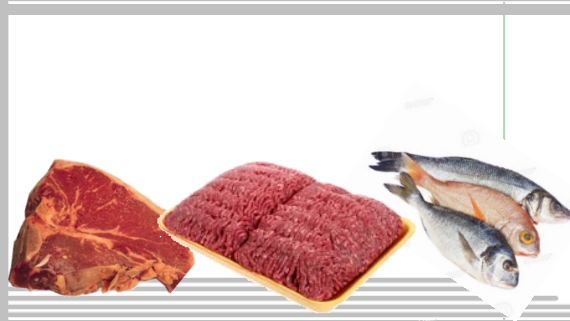


TOP

LEVEL 1  
Ready to eat foods



LEVEL 2  
Soup  
Cooked Rice  
Deli meat (hot dogs)



LEVEL 3  
Ground beef  
Ground pork  
Fish  
Whole beef  
Whole pork  
Whole lamb



LEVEL 4  
Poultry  
Eggs

BOTTOM