

# Refrigeration Storage Safety!

**SEPARATE**  
Don't **cross-contaminate**  
Stack foods in the right order!

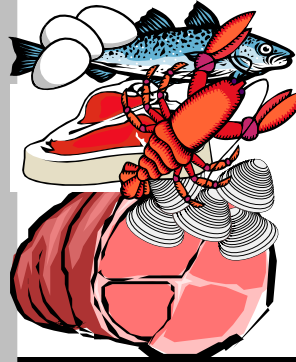


## Keep foods safe

- \* Refrigerate promptly
- \* Never let food sit at room temperature
- \* Cover and date mark (discard after 7 days)
- \* Hold at 41°F or below
- \* Check frequently
- \* Stack to prevent **cross-contamination**
- \* Store food 6 inches off of floor



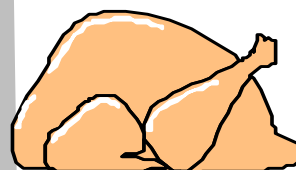
Level 1  
**Ready-to-eat-  
foods**  
**Pre-cooked foods**  
ABOVE



Level 2  
**Eggs**  
**Fish**  
**Whole Beef**  
**Whole Pork**  
**Whole Lamb**  
ABOVE



Level 3  
**Ground Meats**  
ABOVE



Level 4  
**Poultry**  
BOTTOM