

REFRIGERATION STORAGE

FOOD PLACEMENT

The order of foods is based on the required minimum internal cooking temperature of each food, as per the 2022 FDA Food Code.

- Raw poultry and meats must be stored separately or below ready-to-eat or cooked foods to avoid cross contamination and potential foodborne illness.
- Whenever possible, separate foods.



ENDPOINT COOKING TEMPERATURES

41° F

Ready-to-eat foods, produce, dairy, and leftovers

145° F

Intact raw beef, pork, fish, and eggs

155° F

Raw ground beef, pork, and other meats; injected meats, mechanically tenderized meats and ground fish

165° F

Poultry; stuffed meat, poultry, and pasta; stuffing made with fish, meat, or poultry; and reheated foods