

Preventing Cross Contamination

Store food items in the following order or
order top-to-bottom order

Ready-to-Eat foods

Seafood

145°F or 15 seconds

Whole Cuts of Beef & Pork

155°F or 15 seconds

Ground Meat & Ground Fish

155°F or 15 Seconds

Whole or Ground Poultry

165°F or 15 Seconds

This storage
is based on
the minimum
internal
cooking
temperature
of each food.

