



Food Safety Program

Store cooked and ready-to-eat foods above raw meats, poultry, shell eggs, and seafood. Cover food in storage to protect from contamination.

Raw foods which require higher cooking temperatures must be stored below or separately from foods requiring lower cooking temperatures to prevent cross-contamination.

PROPER FOOD STORAGE

Keep Cold Foods at 41°F (5°C) or Below

All foods are to be placed on individual trays to prevent cross-contamination

All Foods Must Be Covered or Wrapped Before Placing on Shelf



TOP SHELF

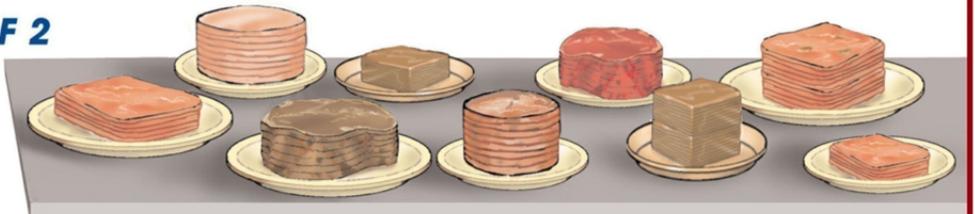
No Cooking Necessary



COOKED or READY-TO-EAT FOODS

SHELF 2

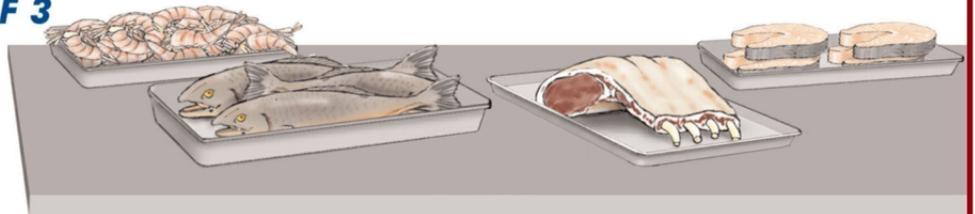
No Cooking Necessary



READY-TO-EAT LUNCH MEATS

SHELF 3

Cooking Temp
145°F



RAW SEAFOOD and LAMB

SHELF 4

Cooking Temp
145°F



VEAL, RAW BEEF and PORK PRODUCTS

SHELF 5

Cooking Temp
155°F



GROUND BEEF, GROUND PORK, and SHELL EGGS

BOTTOM SHELF

Cooking Temp
165°F



RAW POULTRY

