

Proper Food Storage

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

Storage Tips:

- Store cooked and ready-to-eat foods above raw meats, poultry, shell eggs, and seafood.
- Raw foods which require higher cooking temperatures must be stored below or separately from foods requiring lower cooking temperatures to prevent cross-contamination.
- All foods must be covered or wrapped during **storage**.



- **Reminder:** Food in the process of cooling must be left uncovered. Cover when completely cooled.



Food Safety Program

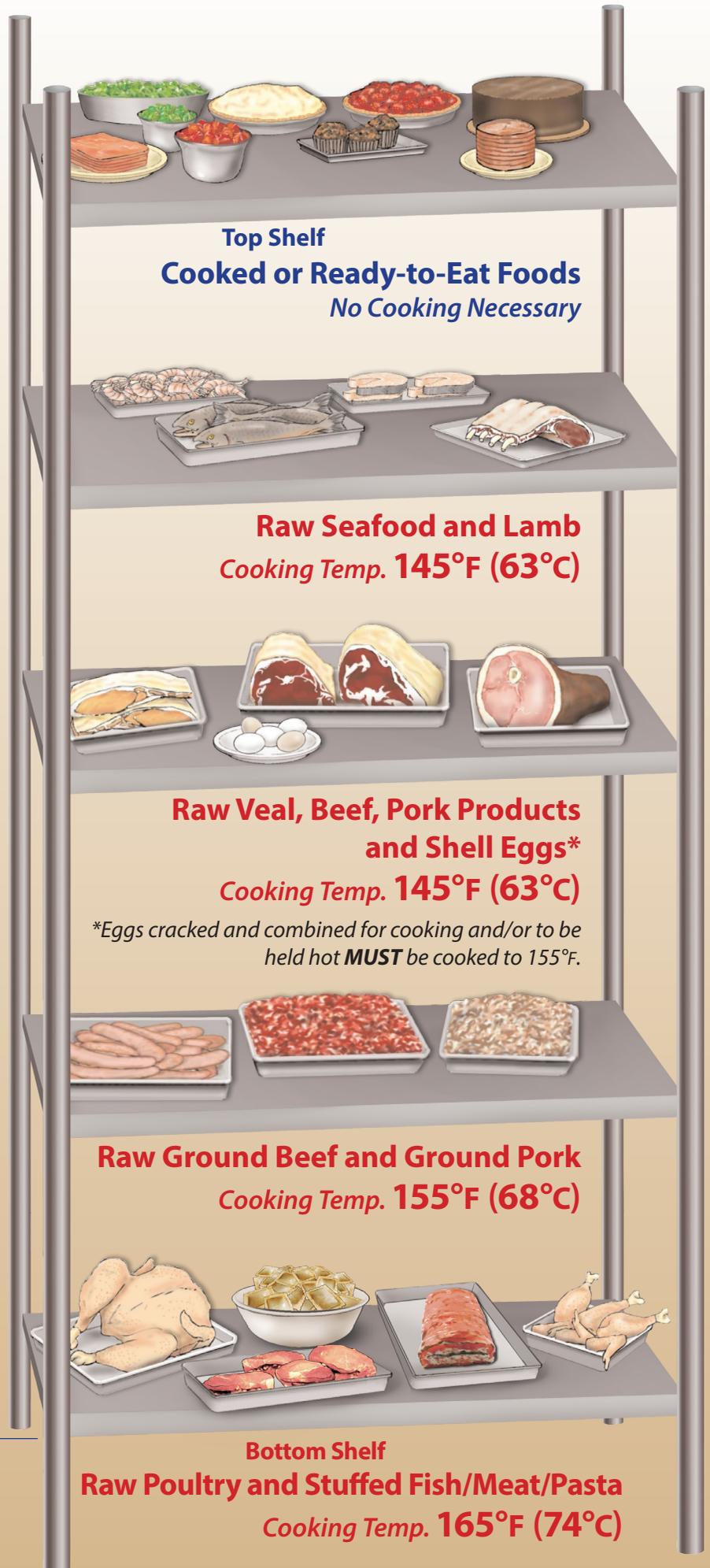
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Shelving should be
at least 6" off the floor



Top Shelf
Cooked or Ready-to-Eat Foods
No Cooking Necessary

Raw Seafood and Lamb
Cooking Temp. 145°F (63°C)

**Raw Veal, Beef, Pork Products
and Shell Eggs***
Cooking Temp. 145°F (63°C)

Eggs cracked and combined for cooking and/or to be held hot **MUST be cooked to 155°F.*

Raw Ground Beef and Ground Pork
Cooking Temp. 155°F (68°C)

Bottom Shelf
Raw Poultry and Stuffed Fish/Meat/Pasta
Cooking Temp. 165°F (74°C)