

SAFE FOOD HANDLING

BASIC TEMPERATURE STORAGE

REFRIGERATOR: 41°F
FREEZER: 0°F

BASIC TEMPERATURE COOKING

THESE ARE THE MINIMUM TEMPERATURES TO COOK FOOD SAFELY

SEAFOOD: 145°F
LAMB: 145°F
PORK: 145°F
BEEF: 145°F
GROUND MEAT: 160°F
POULTRY: 165°F
REHEAT FOODS TO 165°F

QUICK TIPS

- WASH HANDS
- KEEP RAW MEAT SEPARATE FROM OTHER FOODS
- KEEP A CLEAN WORKSTATION TO AVOID CONTAMINATION

REFRIGERATOR STORAGE

READY-TO-EAT READY-TO-DRINK PRODUCTS

MILK, CHEESE, YOGURT
FRESH PRODUCE
EGGS, OTHER GOODS
REQUIRING COOKING

BOTTOM SHELF

RAW MEATS

REMEMBER TO STORE

REFRIGERATOR

READY-TO-EAT

FOODS THAT NEED

TO BE KEPT DOWN ON