

Refrigeration Safety

Separate food! Do not cross contaminate!

KEEP FOODS SAFE...

- Refrigerate promptly
- Never let food sit at room temperature
- Cover and date mark leftover ready-to-eat foods. Discard after 7 days.
- Stack to prevent cross-contamination
- Store food 6 inches off of floor
- Hold at 41°F or below

TOP

LEVEL 1
Ready to eat foods

LEVEL 2
Eggs
Fish
Whole beef
Whole pork
Whole lamb
Ground beef
Ground pork

LEVEL 3
Poultry

BOTTOM

UNIVERSAL FOOD SAFETY SYMBOL

