

SAFE FOOD HANDLING

BASIC TEMPERATURES FOR STORAGE

REFRIGERATOR:	40°F
FREEZER:	0°F

BASIC TEMPERATURES FOR COOKING

THESE ARE THE MINIMUM TEMPERATURES TO ENSURE FOOD SAFETY

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

QUICK TIPS

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

REFRIGERATOR STORAGE

TOP SHELF:

READY-TO-EAT FOODS,
DRINKS, DAIRY
PRODUCTS

MIDDLE SHELVES:

FRESH PRODUCE,
EGGS, OTHER FOODS
REQUIRING COOKING

BOTTOM SHELF:

RAW MEATS

REMEMBER TO CHECK
REFRIGERATOR
REGULARLY FOR
FOODS THAT NEED
TO BE THROWN OUT