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| To avoid cross contamination, store food in a refrigerator based upon the minimum required internal cooking temperature of the product. |
| Related image | Image result for stove clipart |
| **Top Shelf**: Ready-to-Eat FoodsImage result for lettuce clipart | N/A |
| Image result for raw fishWhole Raw Beef, Pork, Fish, EggsImage result for eggs clipart | 145°F |
| Raw Ground Meat | 155°F |
| **Bottom Shelf:** Raw PoultryImage result for raw poultry | 165°F |