|  |  |
| --- | --- |
| 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 Foods    Image result for lettuce clipart | N/A |
| Image result for raw fishWhole Raw Beef, Pork, Fish, Eggs  Image result for eggs clipart | 145°F |
| Raw Ground Meat | 155°F |
| **Bottom Shelf:** Raw Poultry  Image result for raw poultry | 165°F |