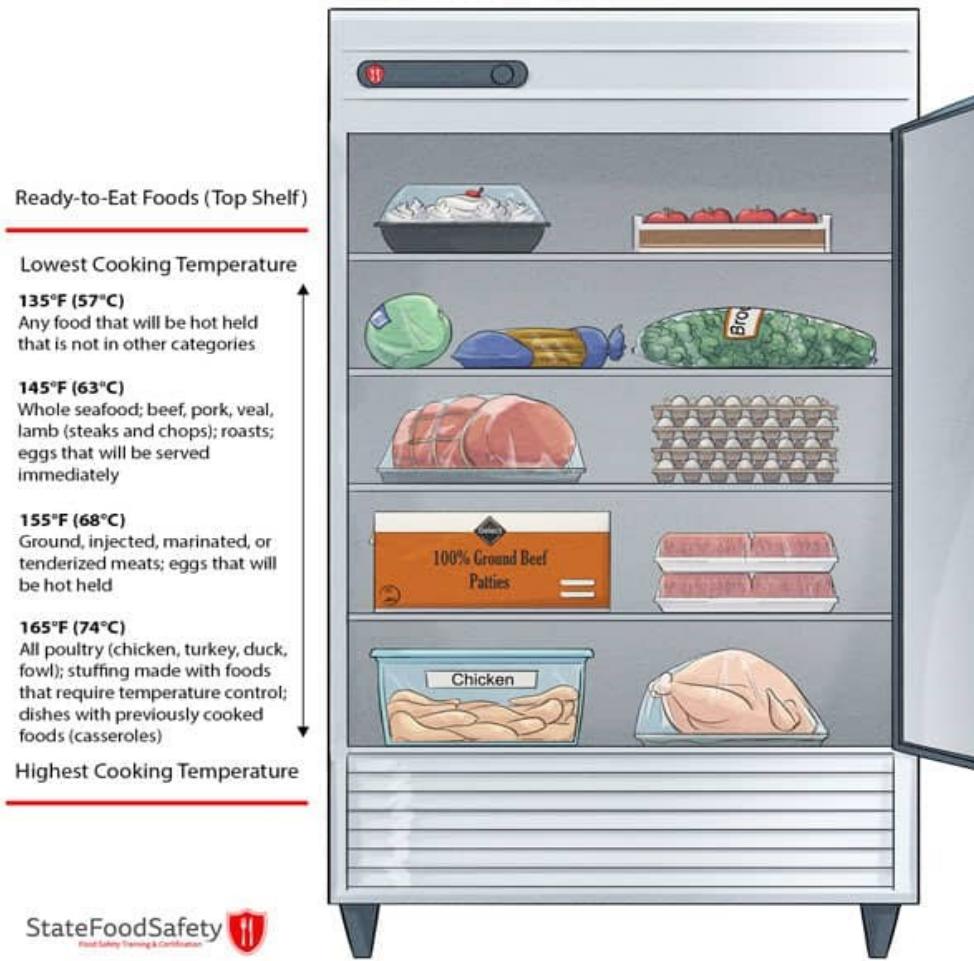


SAFE REFRIGERATOR STORAGE

Refrigerator Storage Chart

Always store ready-to-eat foods on the top shelf! Arrange other shelves by cooking temperature (highest cooking temperature on the bottom).



StateFoodSafety 

Food shall be protected from cross contamination by arranging each type of food, in refrigeration, so that cross contamination of one type with another is prevented.

Always store ready to eat foods on top shelf. Arrange other shelves by cooking temperature (with highest cooking temperature on the bottom).



**LASALLE COUNTY
HEALTH DEPARTMENT**
717 E ETNA ROAD
OTTAWA, IL 61350
815/433-3366
environmentalhealth@lasallecounty.org