

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).

Ready-to-Eat Foods (Top Shelf)

Lowest Cooking Temperature

135°F (57°C)

Any food that will be hot held that is not in other categories

145°F (63°C)

Whole seafood; beef, pork, veal, lamb (steaks and chops); roasts; eggs that will be served immediately

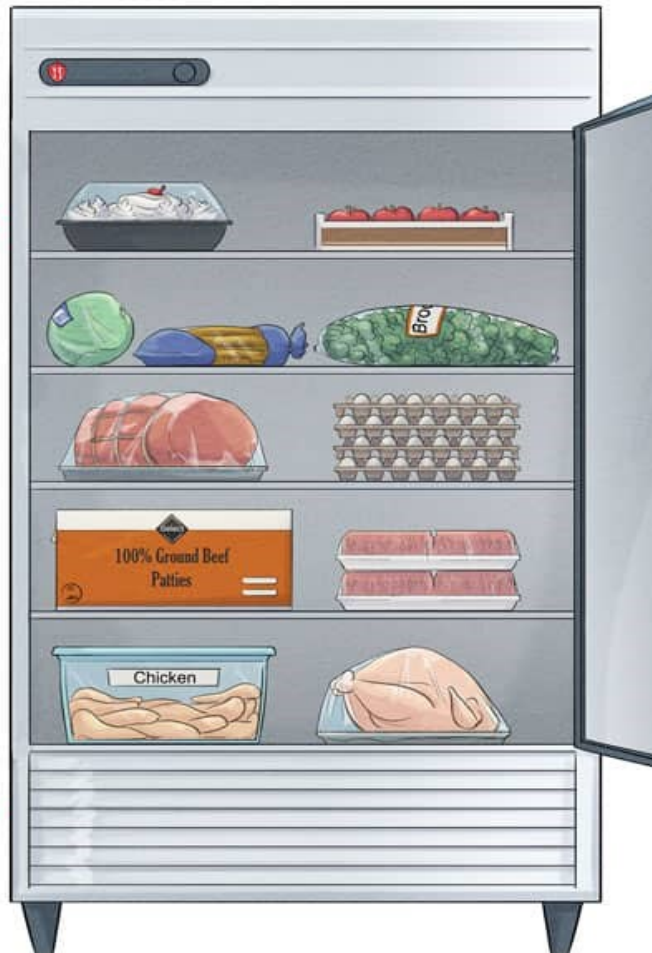
155°F (68°C)

Ground, injected, marinated, or tenderized meats; eggs that will be hot held

165°F (74°C)

All poultry (chicken, turkey, duck, fowl); stuffing made with foods that require temperature control; dishes with previously cooked foods (casseroles)

Highest Cooking Temperature



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).



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