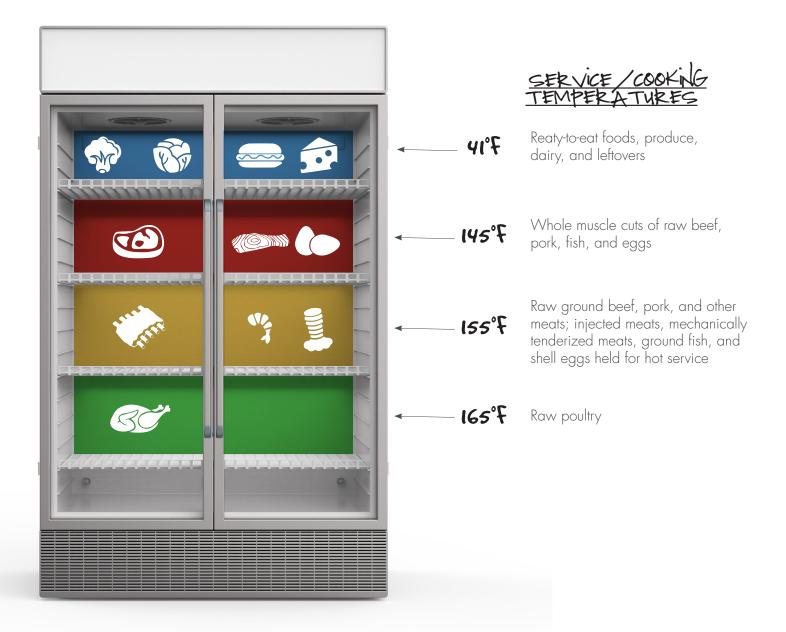
REFRIGERATION STORAGE FOOD PLACEMENT

The order of foods is based on the required minimum internal cooking temperature of each food, as per the 2017 FDA Food Code.

- Raw poultry and meats must be stored separately or below ready-to-eat or cooked foods to avoid cross contamination and potential foodborne illness.
- Whenever possible, separate foods.







FoodHandler[®]risk nothing.