

# Rules of Refrigerated Storage

## 冷藏食品储藏规定

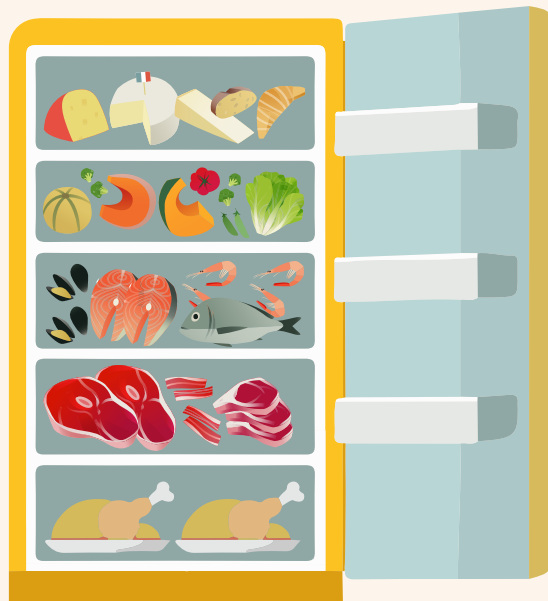
**RULE 1** Separate ready-to-eat and prepared foods from raw meats.

**规定 1** 将熟食/加工食物和生肉制品分开储存



**RULE 2** Provide proper order of refrigerated storage top to bottom.

**规定 2** 冷藏食品从上而下应按如下顺序储存:



↓ Ready-to-eat and prepared foods  
熟食类/加工食物

↓ Fruits and vegetables  
水果和蔬菜

↓ Raw fish, seafood, shellfish  
生鱼/海鲜/贝类食物

↓ Raw beef, ground beef, pork  
生牛肉/碎牛肉馅/生猪肉

↓ Raw poultry  
生家禽肉

**RULE 3** Maintain refrigeration temperatures of 41°F or below.  
(The ideal temperature for storage is 35°F to 38°F.)

**规定 3** 冷藏温度应在45华氏或以下  
(理想储存温度在35至38华氏之间)



South Carolina  
**DEPARTMENT OF AGRICULTURE**

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