

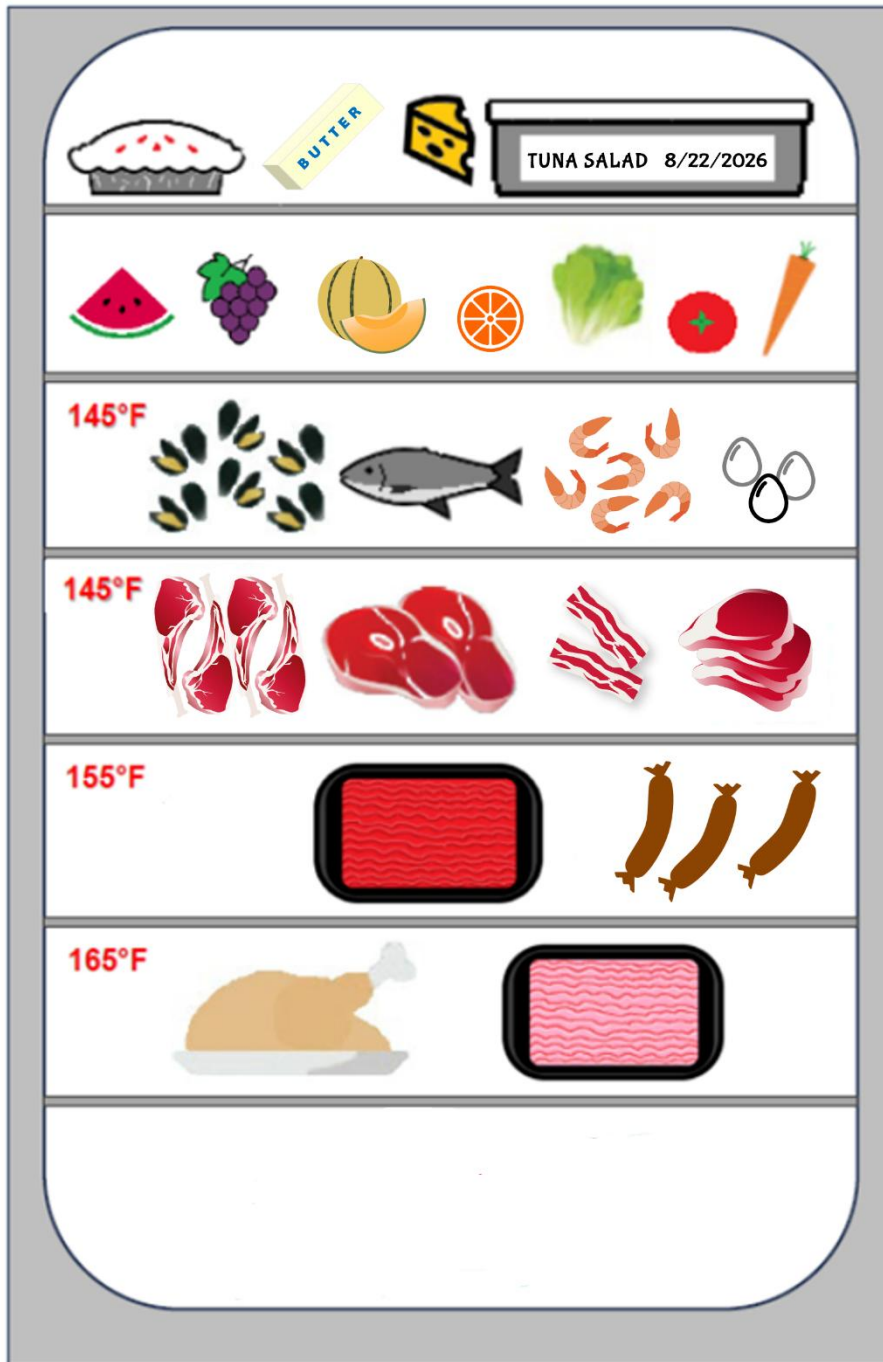
Safe Cold Food Storage

Retail Food Establishments – Food Safety

Refrigerated storage plays an important part in keeping food safe. Along with maintaining foods at **41°F** or below, it is important for ready-to-eat and prepared foods to be separated from raw meats, fish, and poultry inside coolers to prevent potential cross-contamination that could result in a foodborne illness outbreak.

Foods should be separated on shelves from top to bottom, lowest to highest cooking temperature. The guidance below may be used to assist with organizing cold storage foods in your facility. Labeled shelves can help food team members easily locate food items and keep coolers organized.

**Storage Order
from Lowest
to Highest
Cooking
Temperature**



Ready-to-Eat, Prepared and Fully Cooked Foods
(Ex. pies, butter, margarine, cheese, tuna or chicken salad, potato salad)

Fruits and Vegetables

Raw Fish, Shellfish and Eggs*
*Raw eggs that will be cooked for immediate service.

Raw Whole Meats
(Ex. beef, pork, lamb, veal)

Raw Ground Meats
(Ex. beef, lamb, veal, pork (sausage))

Raw Poultry (Whole and Ground)
(Ex. chicken, turkey, duck) Also, stuffings containing meat, fish, or poultry; and stuffed, meat, fish, poultry, or pasta.



Printable signage on the Rules of Refrigerated Storage ([English/Español](#), [English/中文](#)) may be found on the [Educational Materials](#) webpage.

