

# Cold Food Storage

Protecting foods from potential contamination...

Foods that require little to no further preparation are stored on the top shelf. These foods are considered ready-to-eat and may be easily contaminated. Foods must be covered and labeled. Food temperatures must be at 41°F or below. Meats are stored according to their cooking temperatures. Meats stored at the bottom are cooked to the highest temperature. Foods that are held for more than 24 hours require labels and use by dates.

**Ready-to-Eat Foods  
and Prepared Foods**



**Commercially Processed  
Food and Whole Fruits  
and Vegetables**



**Whole Cuts of Raw Beef,  
Pork, Fish and Raw Eggs**



**Raw Ground Meat and  
Ground Fish**



**Raw Whole and  
Ground Poultry**

