Waco-McLennan County Public Health District Environmental Health Division

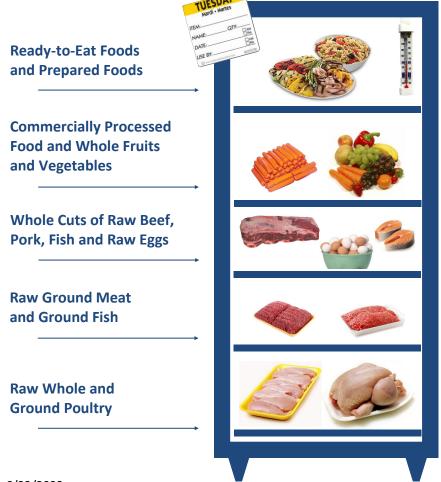
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To protect food while it is kept cold, remember that:

- 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.
- Food temperatures must be at 41°F or below. The refrigerator temperature should be 40°F or colder.
- 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.



- Label the food with the date it must be used by.
- There must be a thermometer and it must be visible.
- All foods must be in packages or covered containers and labeled.
- All inside surfaces, shelves, doors and gaskets must be clean since they are foodcontact surfaces.
- Don't over fill the refrigerator or block air vents. Refrigerators need air circulation to keep consistent temperatures from top to bottom.
- Store foods in smaller portions to keep the foods thoroughly cold.