
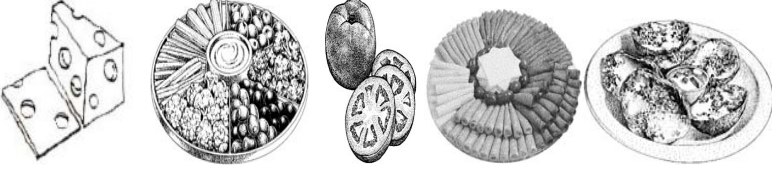
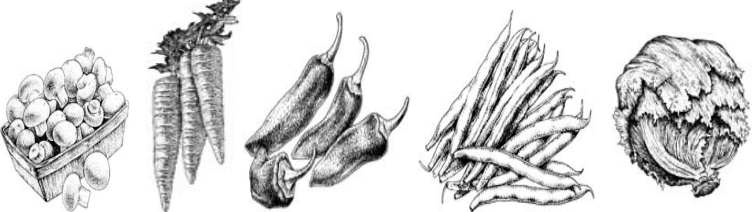
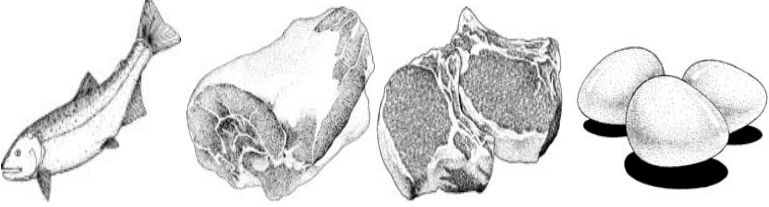

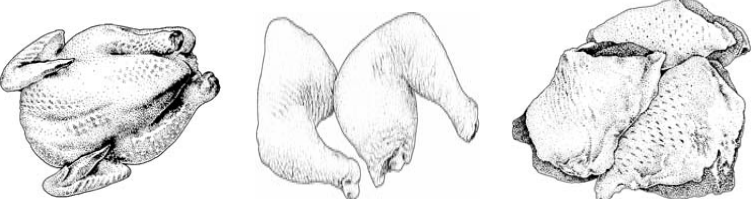
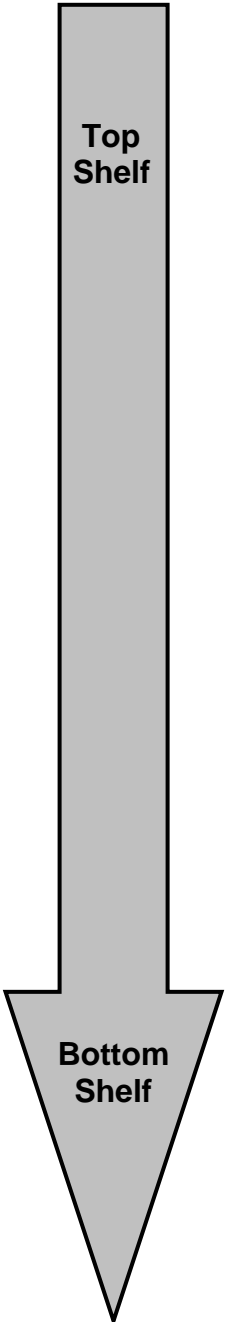


PROPER REFRIGERATION STORAGE

	<p>Cooling Food</p>
	<p>Ready-To-Eat-Food and Previously Cooled Food</p>
	<p>Unwashed Produce</p>
	<p>Fish, Whole Meat Roasts, Steaks, Raw Shell Eggs</p>
	<p>Ground Meats</p>
	<p>Poultry (chicken, turkey and other items)</p>



- Keep cold foods at 41°F or colder.
- Store cooling foods uncovered, on the top shelf, until they are 41°F or colder.
- Store raw meat, fish, and poultry below or away from all cooked or ready-to-eat food.
- **Cover all food**, except cooling foods, with approved covers. Approved covers include plastic wrap, aluminum foil, or tightly fitted lids.