

Proper Refrigeration Storage

Avoiding Food Contamination



Keep cold foods at 41°F or colder

Prepared and Cooled Foods



Top Shelf

Produce



RAW

Eggs, Fish, Beef, Pork



RAW

Ground Meats



RAW

Chicken, Turkey, Duck




Bottom Shelf

Food safety questions

Department of Environmental Health

 EHinfo.org

 1-408-918-3400



Workplace and employment questions

 sccfairworkplace.org  1-866-870-7725



OLSE
Office of Labor
Standards Enforcement