

Proper Vertical Food Storage

Foods must be stored separately so that cross-contamination does not occur.

Food should be stored based upon the temperature it needs to be cooked to in order to be safe to eat.

Items with a lower cooking temperatures (such as ready-to-eat vegetables) must be stored higher than items with a high cooking temperature (such as poultry and other raw meats).

If foods are not separated like this, they can get cross-contaminated and make people sick.

Foods must be separated by food type and should be in their own covered bins.

****Ensure all items are properly date marked when necessary****

This material was modified with permission from Marion County. 3/2018

Top Shelf



Prepared, ready-to-eat foods

Baked Goods
Fruits and Vegetables
Fully Cooked Meats



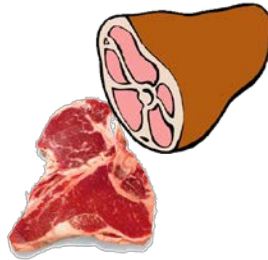
Fish and Seafood

Fish
Shellfish
Other Seafood
Eggs

**145° Cooking
Temperature**



Beef, Pork, Veal & Lamb



Steaks
Uncooked Hams
Pork chops
Leg of Lamb

**145° Cooking
Temperature**



Ground Meats

Raw Hamburger Meat
Ground Pork
Raw Sausages
Raw Chorizo

**155° Cooking
Temperature**

Bottom Shelf



Poultry

Chicken
Turkey
Duck
Goose

**165° Cooking
Temperature**

