

Prevent **Cross-Contamination** in the Refrigerator

Top Shelf



Ready-to-Eat Foods:
Cooked foods, raw fruits and vegetables

Final cook temperature: 135°F

2nd Shelf



Whole-muscle intact:
Beef, pork, lamb, fish, seafood
and other meats

Final cook temperature: 145°F

3rd Shelf



Ground or tenderized:
Beef, pork, fish, other meats
Eggs (shelled or pooled)

Final cook temperature: 155°F

4th (Lowest) Shelf



Stuffed pasta or stuffing containing:
Fish, meat, poultry

Whole or cut:
Chicken or turkey

Final cook temperature: 165°F

Best refrigerator temperature is 37°F



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