

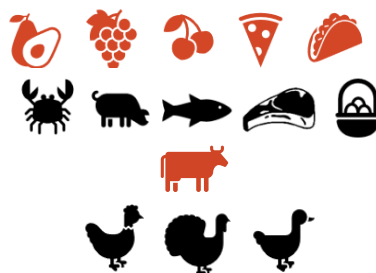
Proper Refrigerator Storage

Store Food Safely in the Refrigerator

- The higher the cooking temperature of the food, the lower it should be stored on the shelves.
- To prevent cross-contamination during preparation, holding and display:
 - Store raw meat, poultry, and fish separately from cooked and ready-to-eat food.
- Always store prepared or ready-to-eat food above raw meat, poultry, and fish in refrigerators.

Example of Safe Organization of Food

- **Top Shelf:** Ready-to-eat and fully cooked food.
 - Fresh or cooked vegetables, fruit, yogurt, leftovers.
- **Second Shelf:** Raw animal foods that must be cooked to 145°F.
 - Raw seafood, fish, eggs, steak and pork.
- **Third Shelf:** Raw animal foods that must be cooked to 155°F
 - Raw ground meat (hamburger) and mechanically tenderized or injected meats.
- **Bottom Shelf:** Raw animal foods that must be cooked to 165°F.
 - Raw poultry (chicken, turkey, duck).



Health Response and Licensure • Food and Lodging
1720 Burlington Drive, Suite A, Bismarck, ND 58504-7736
(701) 328-1291 • Toll-free: 1 (800) 472-2927 • 711 (TTY)
hhs.nd.gov/foodandlodging

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