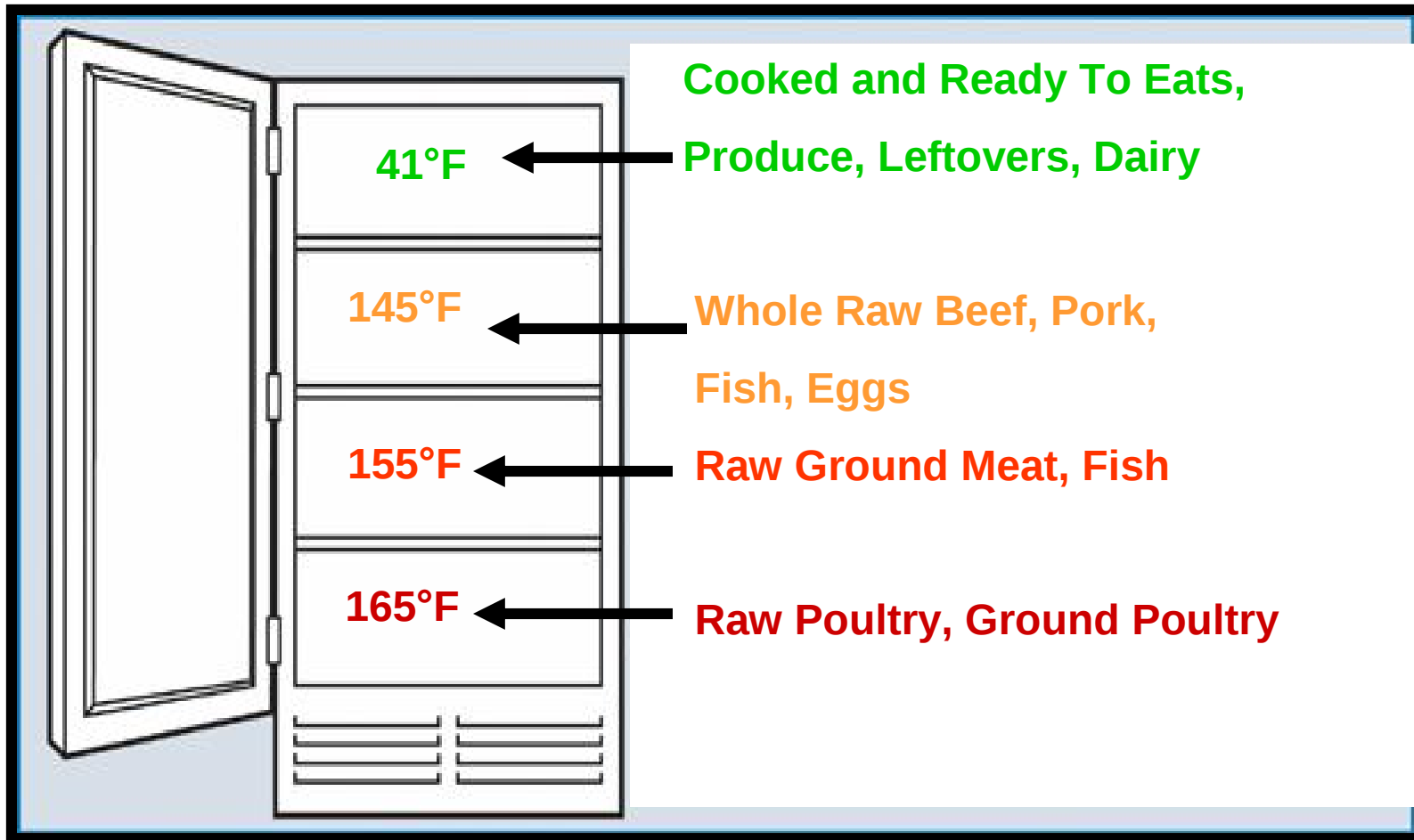


Refrigerator Storage



Raw poultry and meats must be store separately or below ready to eat, cooked foods to avoid cross contamination and potential foodborne illness. Whenever possible segregate food items.

The order of foods is based upon the required minimum internal cooking temperature of each food, as per the 2005 FDA Food Code.