

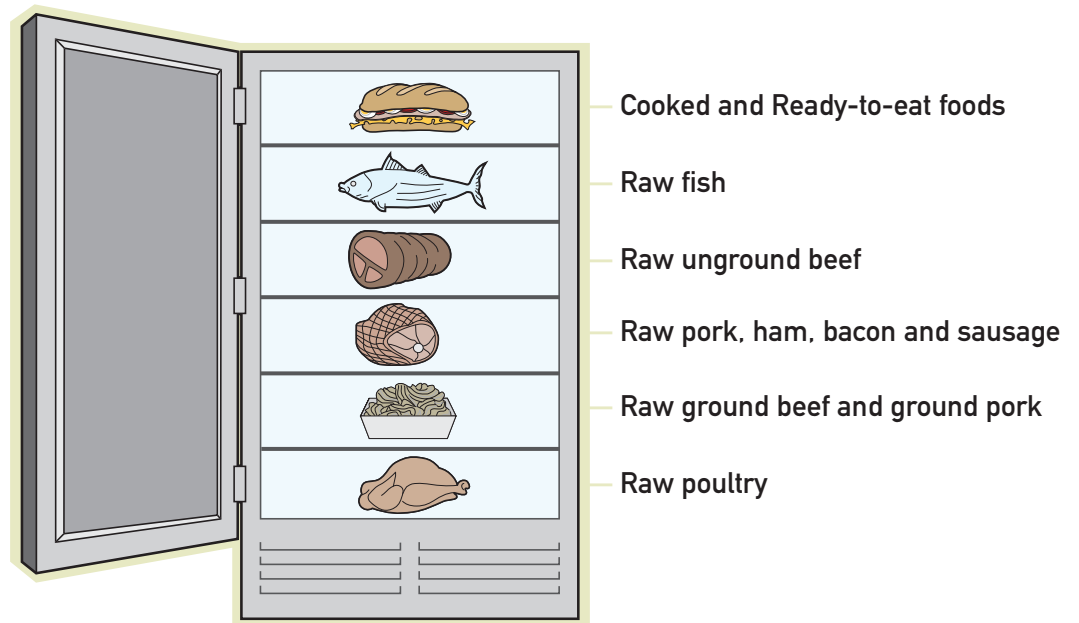


GUIDELINES — REFRIGERATOR STORAGE

Store cooked and ready-to-eat foods above raw foods to avoid cross-contamination. Never line the shelves as this reduces air circulation needed for proper temperature control.

Ideally, use two refrigerators

- one for meat, poultry, fish and dairy products and another for fruits and vegetables
- or one for raw foods and one for cooked foods



Use refrigerators only to keep foods at an internal product temperature of 4°C (40°F) for short time periods. Temperatures lower than 0°C (32°F) may freeze foods and damage them.



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