

Proper Raw Meat Storage

Store raw meat in the order of its final cook-out temperature

READY-TO-EAT FOOD →

RAW MEAT ↓

Seafood, Eggs, Whole Beef & Whole Pork →

Store above ground beef and ground pork. Cook to at least 145°F.

Ground Beef & Ground Pork →

Store below seafood, eggs, whole beef, and whole pork. Cook to at least 158°F.

Whole & Ground Poultry (Chicken & Turkey) →

Store below ground beef and ground pork. Cook to at least 165°F.



REMINDERS:

- Store raw meat below and away from ready-to-eat food to avoid cross contaminating those foods that might not be cooked before serving.
- Store raw meat in the order of its final cook-out temperature. Meats that are cooked to a higher temperature must be below meats that are cooked to a lower temperature to prevent cross-contamination.
- Avoid blocking air vents or lining shelves with cardboard or foil. Air must be allowed to move around to keep foods cold at 41°F.