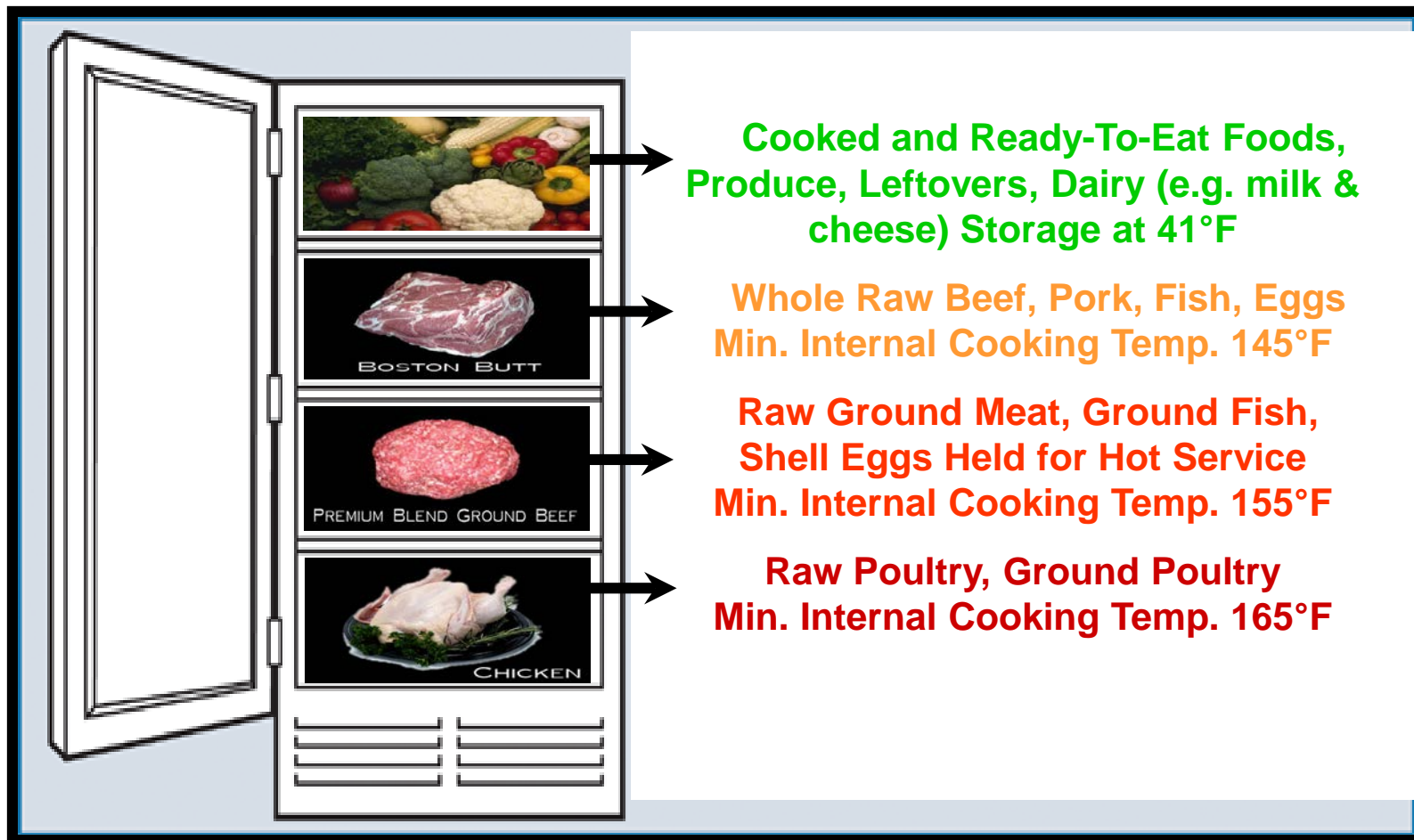


## Safe Refrigerator Storage



Raw poultry and meats must be stored separately or below cooked and ready-to-eat 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 2017 FDA Food Code