Refrigerate for Safety

Hold cold food at 41 °F or below

Check and log temperature frequently

Cover, label & date all items

Store food according to internal cooking temperature

Keep door closed

41 °F

Ready-to-Eat
- Fresh Fruits and Vegetables
- Cheese
- Deli Meat

135 °F
- Cooked Fruits and Vegetables

145 °F
- Whole Beef, Pork, & Seafood

155 °F
- Ground Beef or Pork
- Fish Nuggets or Sticks
- Cubed or Salisbury Steak

165 °F
- Poultry
- Stuffed Beef, Pork, & Seafood
- Stuffed Pasta