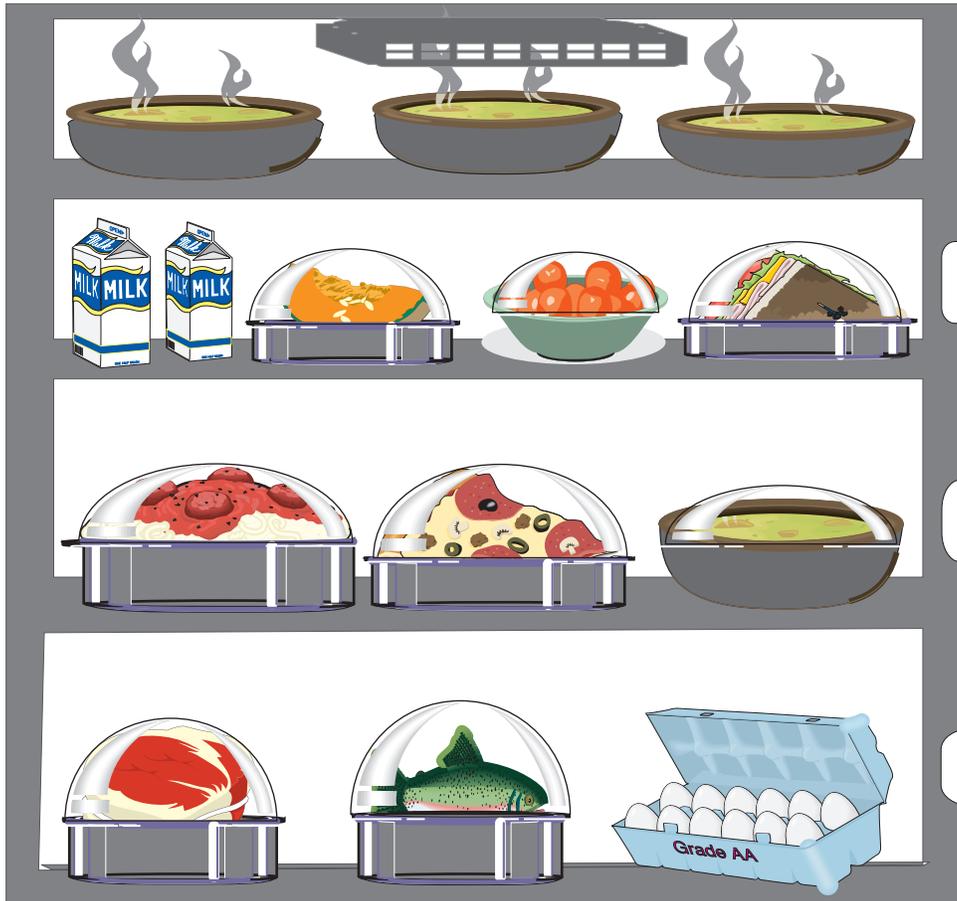


Proper Refrigeration Storage

Benton-Franklin Health District Food Service Fact Sheets



Cooling Food

Ready-To-Eat-Food

Previously Cooled Food

Raw Meat and Eggs

Benton-Franklin Health District
Environmental Health Division

Keep cold foods at 41°F or colder.

Store cooling foods uncovered, on the top shelf, until they are 41°F or colder.

Store raw meat below or away from all cooked or ready-to-eat food. Do not store raw meat and cooked meat in the same container.

Cover all food, except cooling foods, with approved covers. Approved covers include plastic wrap, aluminum foil, or fitted plastic lids.