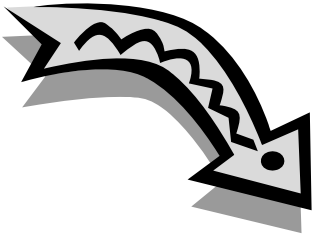


PROPER STORAGE ARRANGEMENT OF FOOD TO PREVENT CROSS-CONTAMINATION



FROM TOP TO BOTTOM

READY-TO-EAT FOODS

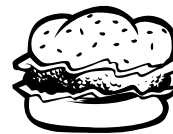


**RAW WHOLE FISH, MEAT, PORK,
EGGS THAT ARE BROKEN, AND
PREPARED IN RESPONSE TO
AN ORDER**



145°F for 15 seconds

**RAW GROUND MEAT,
EGGS (OTHER THAN THOSE
THAT ARE BROKEN AND PREPARED IN
RESPONSE TO AN INDIVIDUAL ORDER),
INJECTED MEATS**



155°F for 15 seconds

RAW POULTRY & STUFFED FOODS



165°F for 15 seconds

MEDINA COUNTY HEALTH DEPARTMENT
4800 LEDGEWOOD DRIVE
MEDINA OH 44256

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