

Safe Food Handling

Food Storage

Never store food with employee personal items or cleaning chemicals!

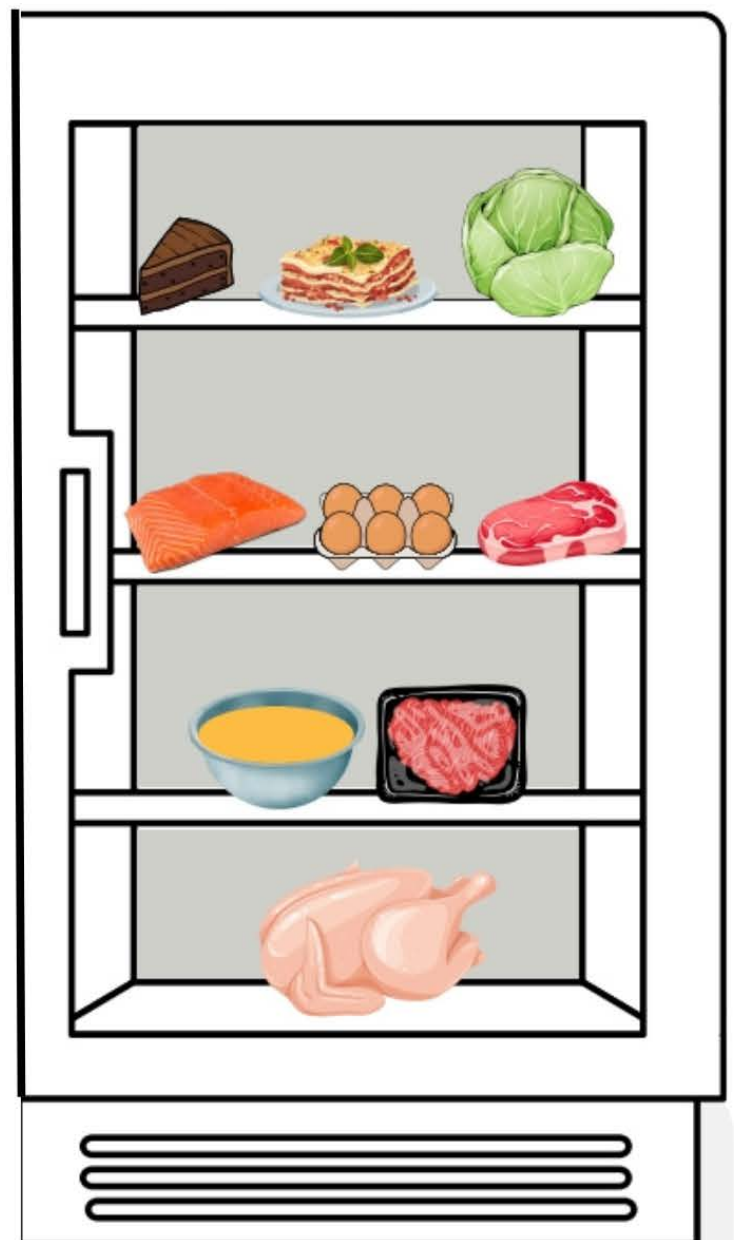
Always store ready-to-eat foods on the top shelf. Organize other food from top to bottom based on cooking temperature.

**Fully Cooked &
Ready-to-Eat Foods**

**Raw WHOLE
Fish | Beef | Pork**

**Raw GROUND
Beef | Pork**
unbroken eggs and injected
meats

**Raw Whole or
Ground Poultry
and stuffed foods**



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