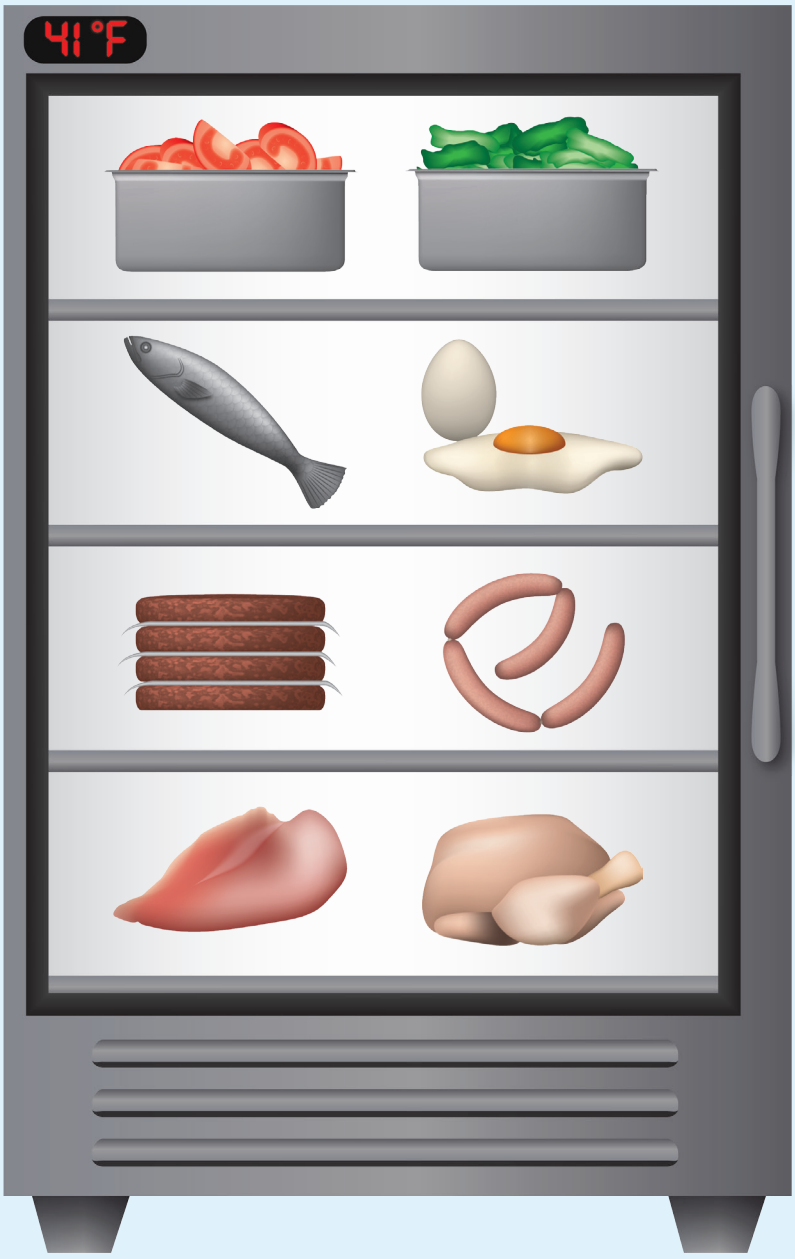
English

Store raw meat below other food in the refrigerator.

Store raw meat on shelves in order of cooking temperature.
The higher the cooking temperature, the lower the shelf.



Ready to eat food.

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Raw fish and eggs.
Cook to 145°F.

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Raw ground meat and tenderized meat.
Cook to 158°F.

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Raw poultry.
Cook to 165°F.

Scan QR code with phone to watch video online.

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Do it Right! Serve it Safe!