

# Safe Refrigerator Storage for Retail Food Establishments

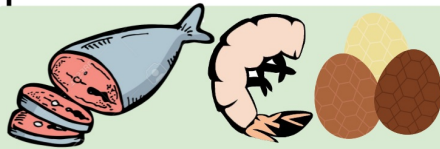
Fridge: 41°F / 5 °C

When storing foods, place the foods with the **highest** internal cooking temperatures at the **bottom** of your fridge!



Ready-to-eat foods, fully cooked foods, and produce

Internal cooking temperature of the food:



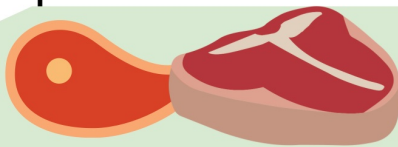
Raw seafood, fish, and eggs

145 °F

Note!

## FRIDGE SPACE

If you're low on space, you can place:  
a) raw seafood, fish, eggs  
b) steak, and  
c) pork  
on the same shelf!



Raw steak

145 °F



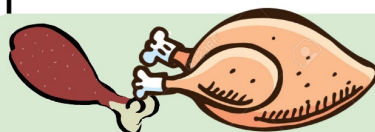
Raw pork

145 °F



Raw ground beef

155 °F



Raw poultry

165 °F

Adapted from: <https://www.dshs.state.tx.us/WorkArea/linkit.aspx?LinkIdentifier=id&ItemID=8589997346>

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