

JUST STORE IT in a COOLER!

*Storing temperature/time
control for safety foods*

General Instructions

- Set cooler temperature at 38°F. Check temperature twice daily.
- Use open shelving. Do not cover shelves with foil or paper.
- Avoid keeping the door open for long periods.
- If possible, use separate sections to store raw items away from cooked and ready-to-eat items.
- Label shelves.



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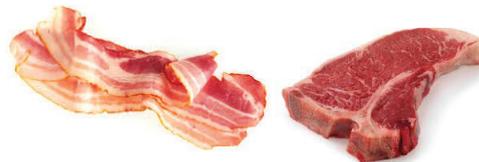


Top shelf

- Ready-to-eat foods (examples: salads, produce, sauces, drinks)
- Cooked foods, including foods that are cooling



- Raw fish and seafood
- Raw eggs
Cook to 145°F



- Raw whole-muscle, intact beef
- Raw pork chops
- Raw bacon
Cook to 145°F



- Raw ground beef
- Raw ground fish
- Raw ground sausage links and patties
Cook to 155°F



Bottom shelf

- Raw chicken
- Raw ground turkey
Cook to 165°F