


# Safe Refrigerator Storage for Retail Food Establishments

**Storage Tip #1:** When storing foods, place the foods with the highest internal cooking temperature at the bottom of your fridge!



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

Raw seafood, fish, and eggs

 145°F


Raw steak

 145°F

Raw pork

 145°F

Raw ground beef


 155°F


Raw poultry

 165°F

**Storage Tip #2:** If you're low on space, you can place raw seafood, fish, eggs, steak and pork on the same shelf!



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