

REFRIGERATOR STORAGE

Prevent cross contamination. Store food by final cook temperature, top to bottom.

Ready-To-Eat



Fish, Seafood, Eggs, Whole Muscle Beef and Pork, Commercially Raised Game Animals

Minimum Cook:
145°F



Ground, Injected or Tenderized Meat

Minimum Cook: **155°F**



Poultry (Chicken, Turkey, Duck)

Minimum Cook: **165°F**

