**Refrigeration Safety!**

SEPARATE don’t cross-contaminate
Stack foods in the right order!

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**Keep foods safe**
- Refrigerate promptly
- Never let food sit at room temperature
- Cover and date mark (discard after 7 days)
- Hold at 41°F or below
- Check frequently
- Stack to prevent cross-contamination
- Store food 6 inches off of floor

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**Level 1**
Ready-to-eat foods
Pre-cooked foods
ABOVE

**Level 2**
Eggs
Fish
Whole Beef
Whole Pork
Whole Lamb
ABOVE

**Level 3**
Ground Meats
ABOVE

**Level 4**
Poultry
BOTTOM