

# Refrigerator Storage Chart

Always store ready-to-eat foods on the top shelf! Arrange other shelves by cooking temperature (highest cooking temperature on the bottom).

## Ready-to-Eat Foods (Top Shelf)

### Lowest Cooking Temperature

**135°F (57°C)**

Any food that will be hot held that is not in other categories

**145°F (63°C)**

Whole seafood; beef, pork, veal, lamb (steaks and chops); roasts; eggs that will be served immediately

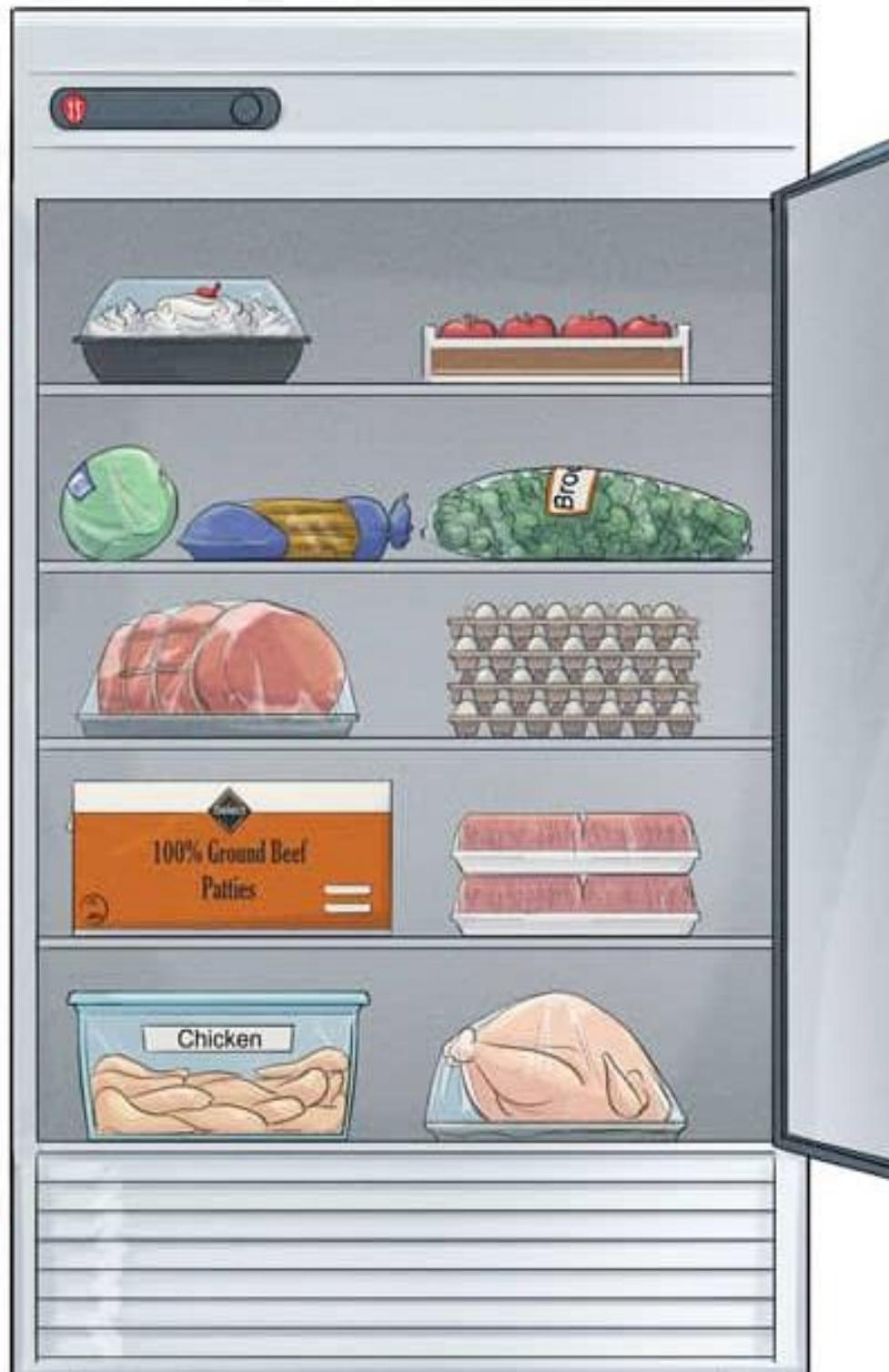
**155°F (68°C)**

Ground, injected, marinated, or tenderized meats; eggs that will be hot held

**165°F (74°C)**

All poultry (chicken, turkey, duck, fowl); stuffing made with foods that require temperature control; dishes with previously cooked foods (casseroles)

### Highest Cooking Temperature



Revision: 1

Date: Feb. 2024

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