

Freezer Organization Chart

Lowest cooking temperature

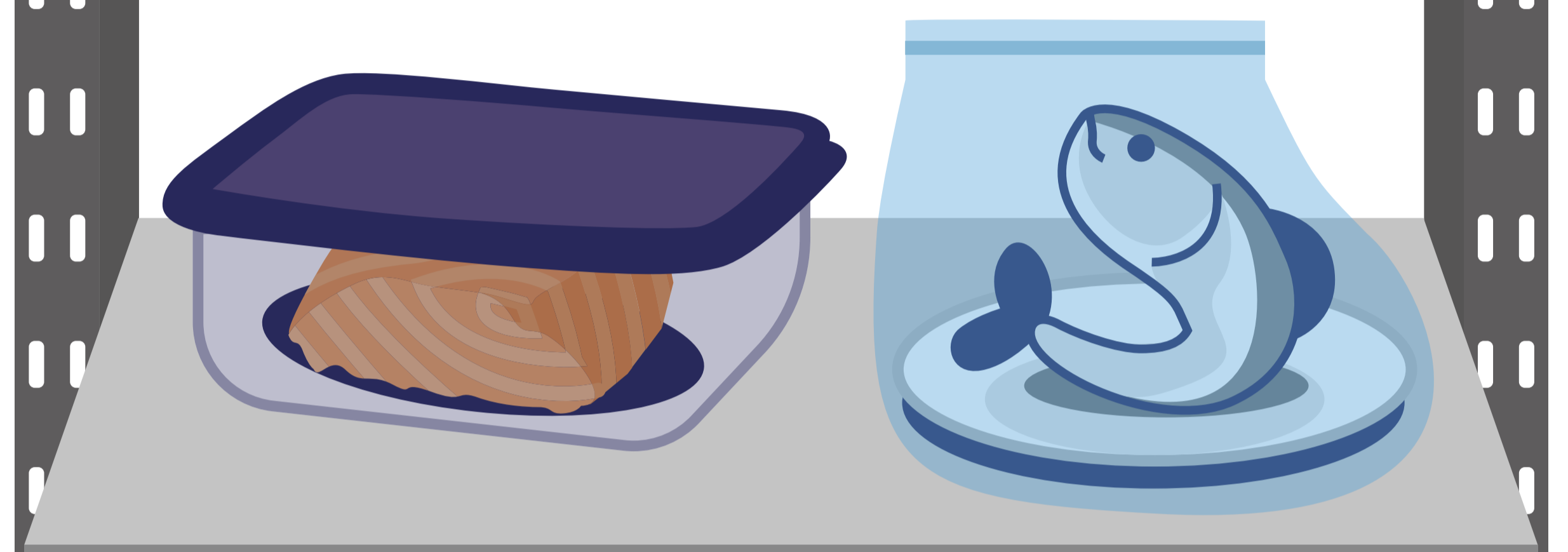
57°C/135°F

Ready to Eat
Fruits & Vegetables



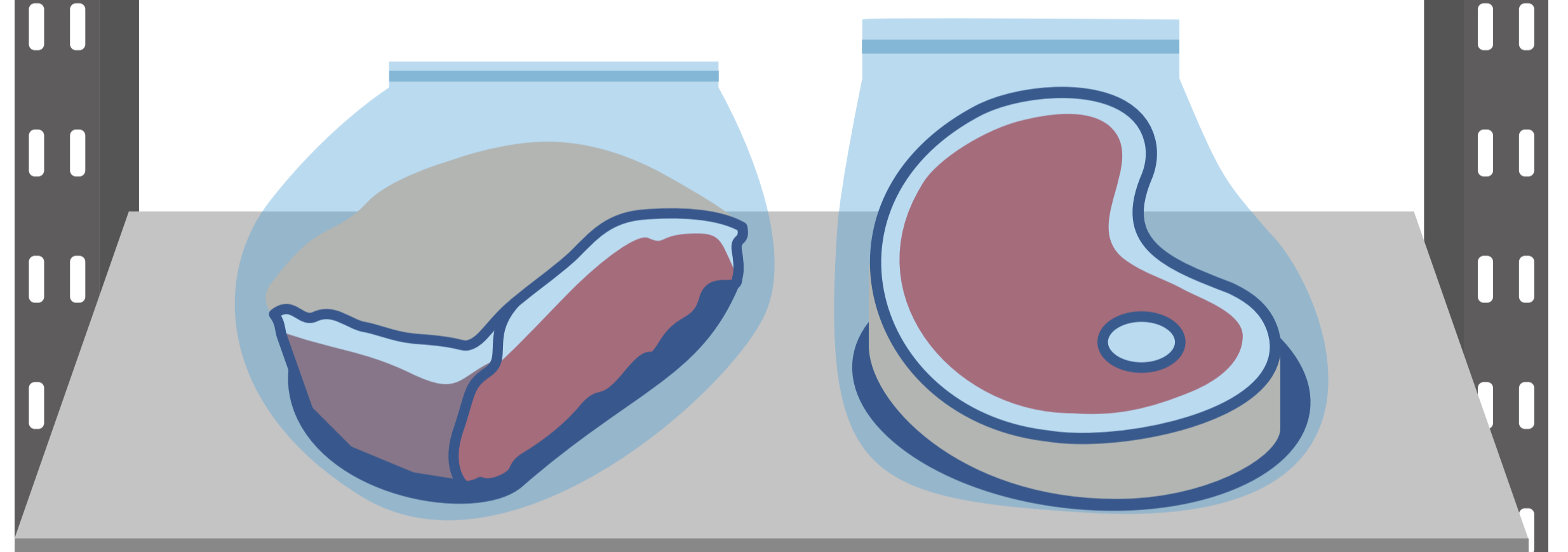
63°C/145°F

Fish & Pork



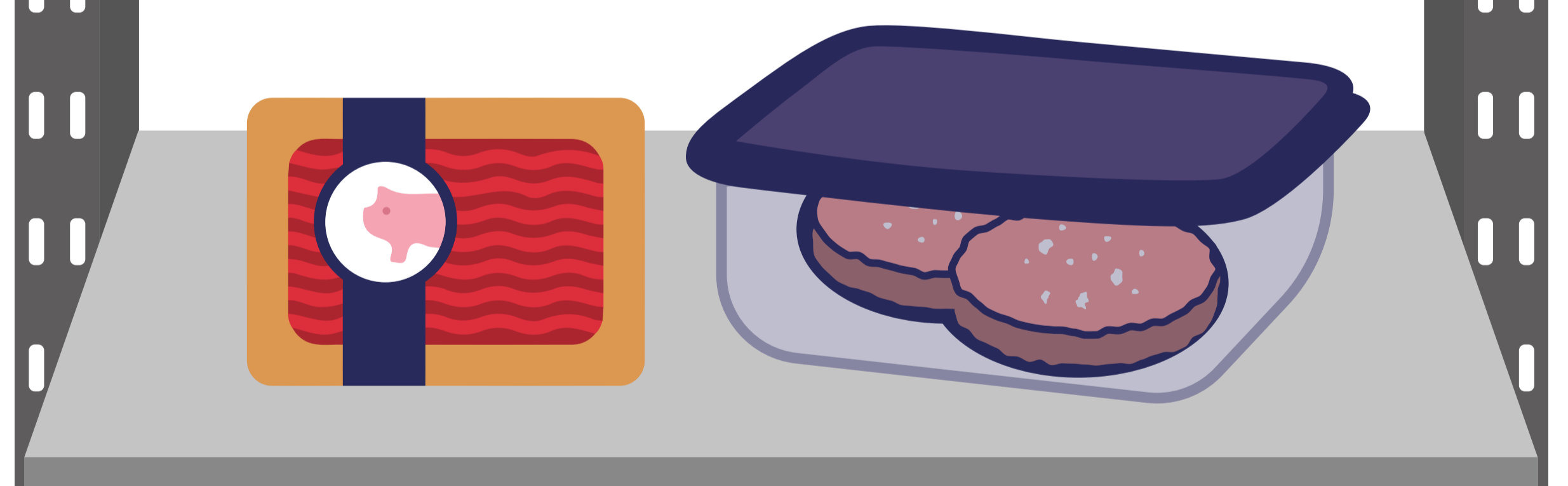
63°C/145°F

Beef



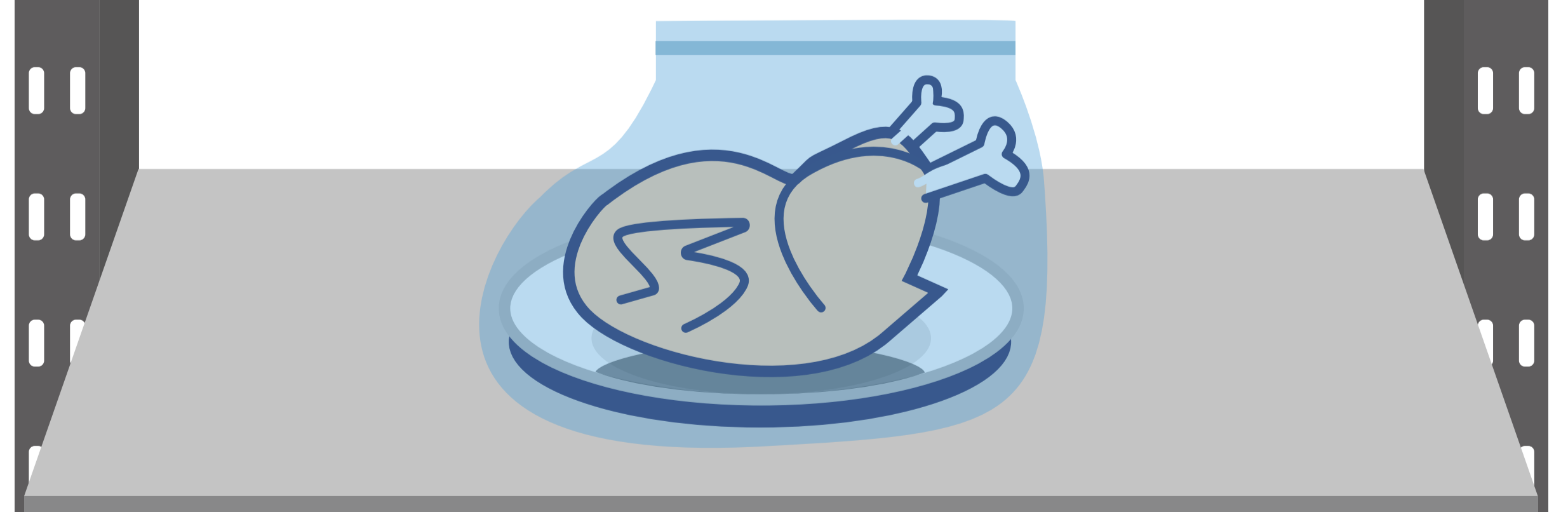
68°C/155°F

Ground Meats



74°C/165°F

Chicken & Poultry



Highest cooking temperature

Keep shelves 6" off the ground
for cleaning purposes