

Fridge layout food safety

Arrange shelves by cooking temperature -
highest cooking temperature on the bottom.

Ready-to-Eat Foods
(top shelf)

Lowest cooking temperature

135°F

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

145°F

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

155°F

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

165°F

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

Highest cooking temperature

