

# 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

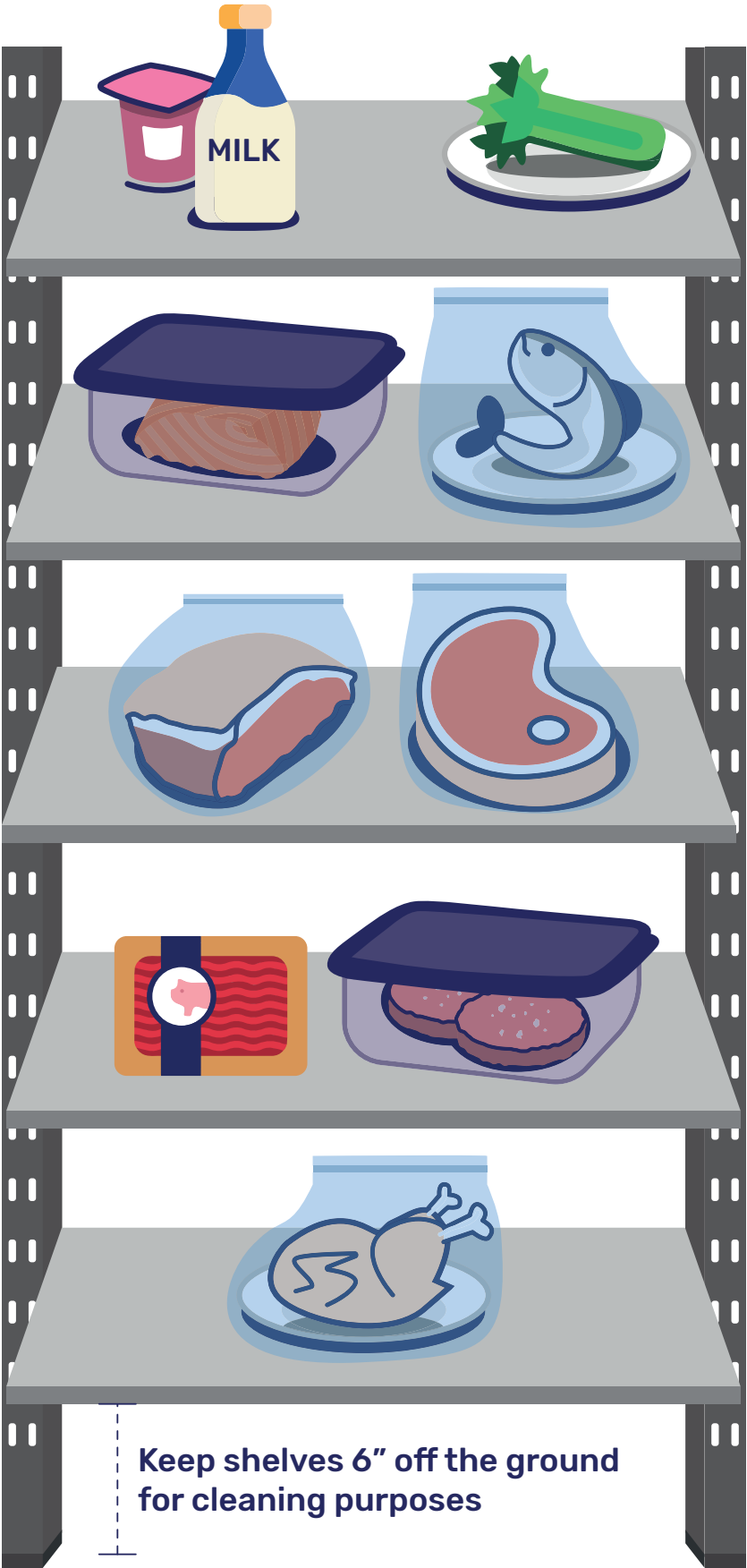
**68°C/155°F**

Ground Meats

**74°C/165°F**

Chicken & Poultry

Highest cooking temperature



Keep shelves 6" off the ground  
for cleaning purposes



Save time  
on daily tasks  
← Scan

**FoodDocs**

Food safety made easy  
fooddocs.com