

Fridge layout food safety

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

Ready-to-Eat Foods
(top shelf)

Lowest cooking temperature

57°C

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

63°C

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

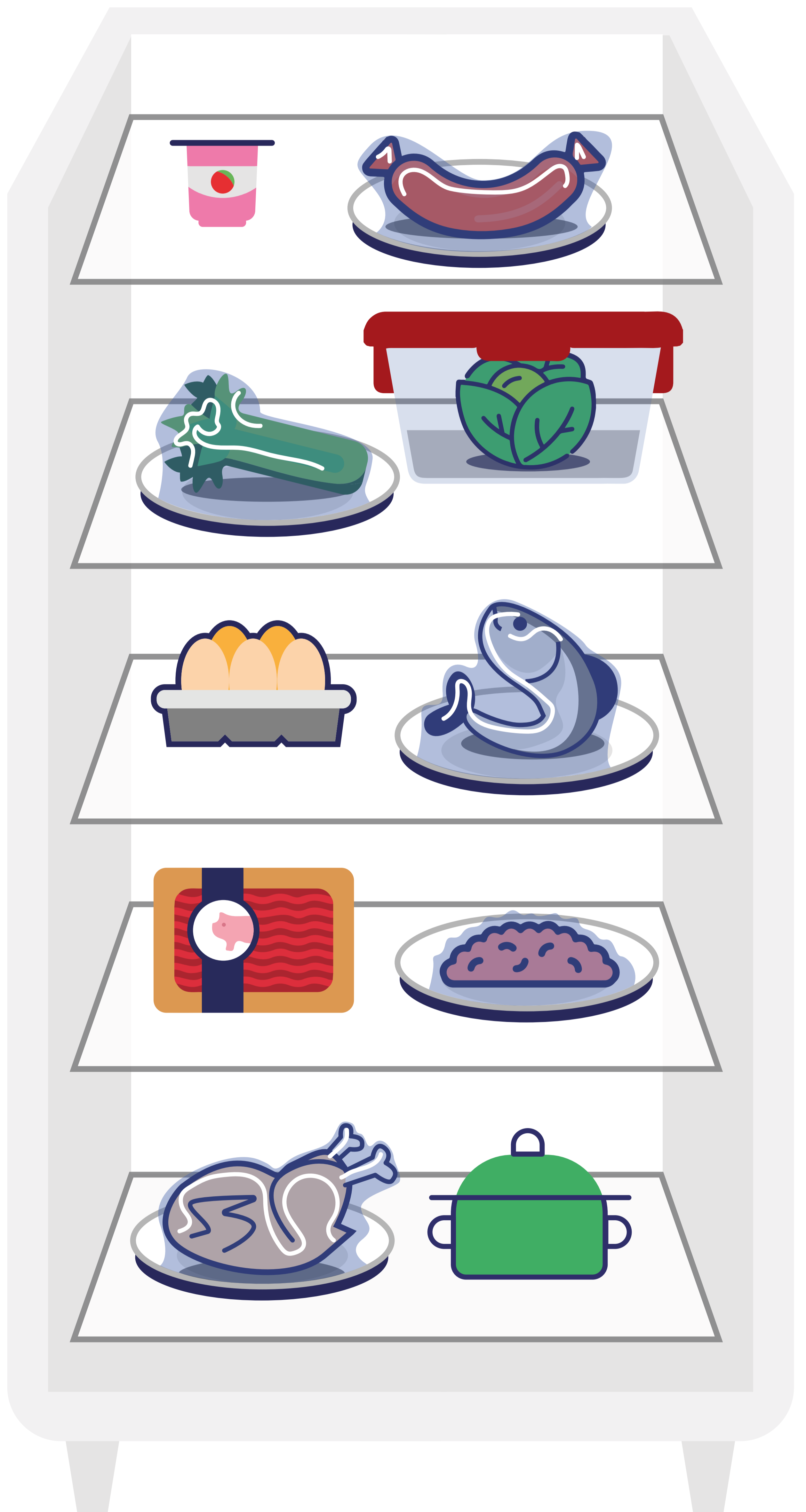
68°C

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

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



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