

STORAGE IN COOLERS AND FREEZERS

Guidelines for storing foods according to the minimum internal cooking temperature

Foods that are stored side-by-side shall be separated by adequate spacing or physical barriers

TOP SHELVES

Foods that are cooling (uncovered or loosely covered)

- 1) Hot foods: 135 °F to 41°F within 6 hours but it must cool from 135°F to 70°F within the first 2 hours.
- 2) Ambient room temperature ingredients: Must be cooled within 4 hours to 41°F. (Ex: reconstituted foods, canned tuna, sliced tomatoes, shredded cheese, etc.)

Ready-to-eat Foods

Cooked Foods * Pasteurized Eggs * Washed Fruit and Vegetables * Desserts * Tofu * Dairy * Cheese * Hot Dogs * Condiments * Veggie Burgers * Kimchi * Soups * Deli Meats * Cooked Balut * Sliced Tomatoes * Cut Melons * Cooked Sushi

Raw Ready-to-eat

Sushi * Sashimi * Foods Containing Raw Eggs (ex. Caesar Dressing, Custard) * Sauces Containing Raw Animal Foods

Not Ready-to-eat

Unwashed Fruits and Vegetables

Raw Animal Foods: Cook to 145°F or above for 15 seconds

Fish * Shellfish (ex: Clams, Oysters, Mussels, Shrimp, Crab, Lobster, Scallops) * Seafood * Frog * Turtle * Shell Eggs * Whole Muscle Intact Beef, Steak or Pork * Veal * Oxtail * Goat * Lamb * Sheep * Ham * Game Animals Commercially Raised For Food and Game Animals Under a Voluntary Inspection Program (ex: Reindeer, Elk, Deer, Antelope, Water Buffalo, Bison, Rabbit, Squirrel, Opossum, Raccoon, Nutria, Muskrat, Land Snakes)

Raw Animal Foods: Cook to 155°F or above for 15 seconds

Pooled Eggs * Gyro * Comminuted or Ground Meats (ex: Pork, Beef, Chorizo, Gyro, Sausage, Fish, Seafood, Game Animals, etc.) * Injected or Tenderized Meats (Beef, Pork, etc) * Equine (Horse, Mule) * Ratites (ex: Flightless Birds: Emu, Ostrich, Rhea) * Comminuted or Ground Game Animals Under A Voluntary Inspection Program

Raw Animal Foods: Cook to 165°F or above for 15 seconds

Poultry (ex: Chicken, Turkey, Duck, Goose) * Wild Game Animals * Stuffed Fish * Stuffed Meat * Stuffed Pasta * Stuffed Poultry * Stuffed Ratites * Stuffing Containing Fish, Meat, Poultry or Ratites

BOTTOM SHELVES

Store employee food below/away from customer food →→