Refrigerate Food Safely: Separate Don’t Cross Contaminate!
Where to store food in your refrigerator, top to bottom

**Top Shelf: Level 1**
- Ready to Eat Foods
- Precooked Foods

Cooking temperature: 135°F

**2nd Shelf: Level 2**
- In-shell Egg
- Whole Beef
- Fish
- Whole Pork
- Shellfish
- Whole Lamb

Cooking temperature: 145°F

**3rd Shelf: Level 3**
- Ground Beef
- Ground Pork

Cooking temperature: 155°F

**4th Shelf: Level 4**
- Poultry

Cooking temperature: 165°F