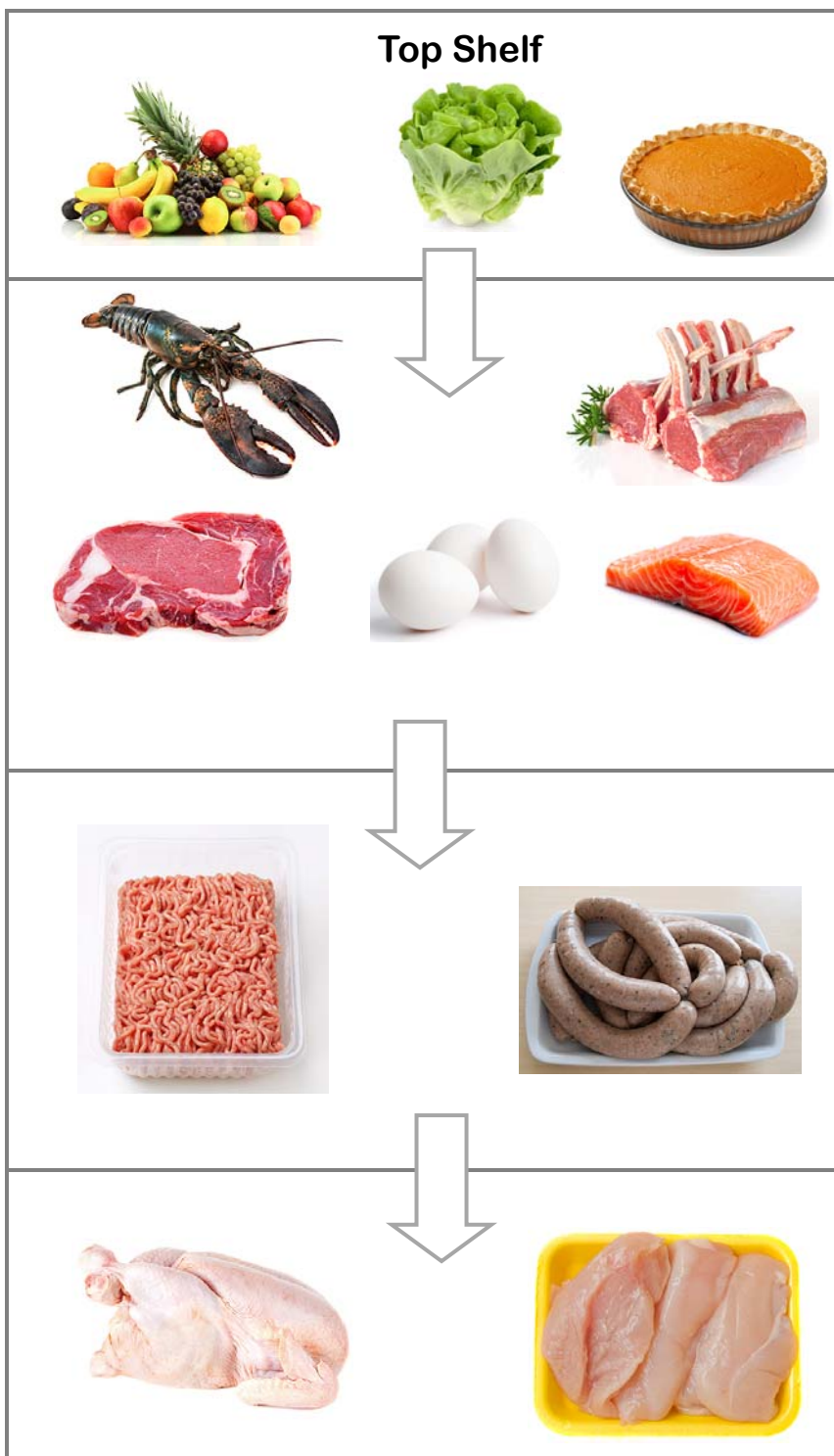


# Refrigerate Food Safely: Separate Don't Cross Contaminate!

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