

REFRIGERATION SAFETY

Separate, don't cross-contaminate. Stack foods in the right order!

KEEP FOODS SAFE...

- Refrigerate promptly
- Never let food sit at room temperature
- Cover and date mark leftover ready-to-eat foods. Discard after 7 days.
- Stack to prevent cross-contamination
- Store food 6 inches off of floor
- Hold at 41°F or below



UNIVERSAL FOOD SAFETY SYMBOL



TOP

LEVEL 1
Ready to eat foods

LEVEL 2
Eggs
Fish
Whole beef
Whole pork
Whole lamb

LEVEL 3
Ground beef
Ground pork

LEVEL 4
Poultry

BOTTOM

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Clermont County
Public Health
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Phone: 513-732-7499
Fax: 513-732-7936
Email: ccph@clermontcountyohio.gov
Website: ccphohio.org