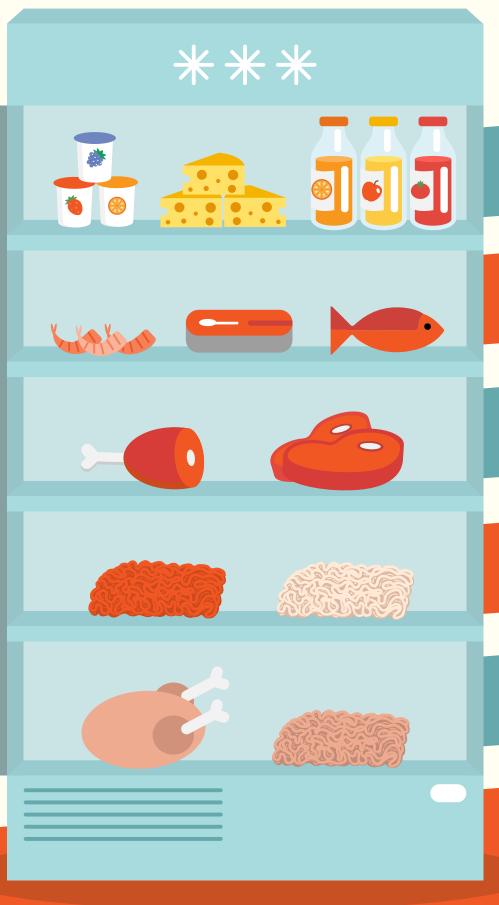
COLD FOOD STORAGE **



READY-TO-EAT FOOD

SEAFOOD

BEEF & PORK WHOLE CUTS

GROUND MEAT & FISH

POULTRY WHOLE OR GROUND

* Wrap or cover all foods or place in bins.

* Rule of thumb: The higher the minimum required internal cooking temperature, the lower that food goes in the refrigerator.

* Label all foods that aren't immediately recognizable. If ready-to-eat is in the refrigerator for more than 24 hours, it must have a "use by" date.

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