

Proper COLD FOOD STORAGE



* 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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The information provided here does not, and is not intended to, constitute legal or medical advice. Confer with your local health inspector and the ServSafe official website for the most up-to-date information on refrigerator organization standards.