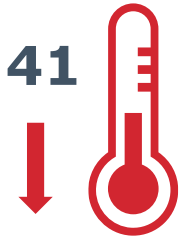


Food Safety Storage



In a refrigerator, food should be stored in this order from top to bottom. This organization is based on a food's final cooking temperature.



Ready-to-eat foods, fully cooked foods, and produce



Raw seafood, fish, and eggs



Raw steak



Raw pork



Raw ground beef



Raw poultry

Point your camera here to learn more about retail food safety.



TEXAS
Health and Human
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