

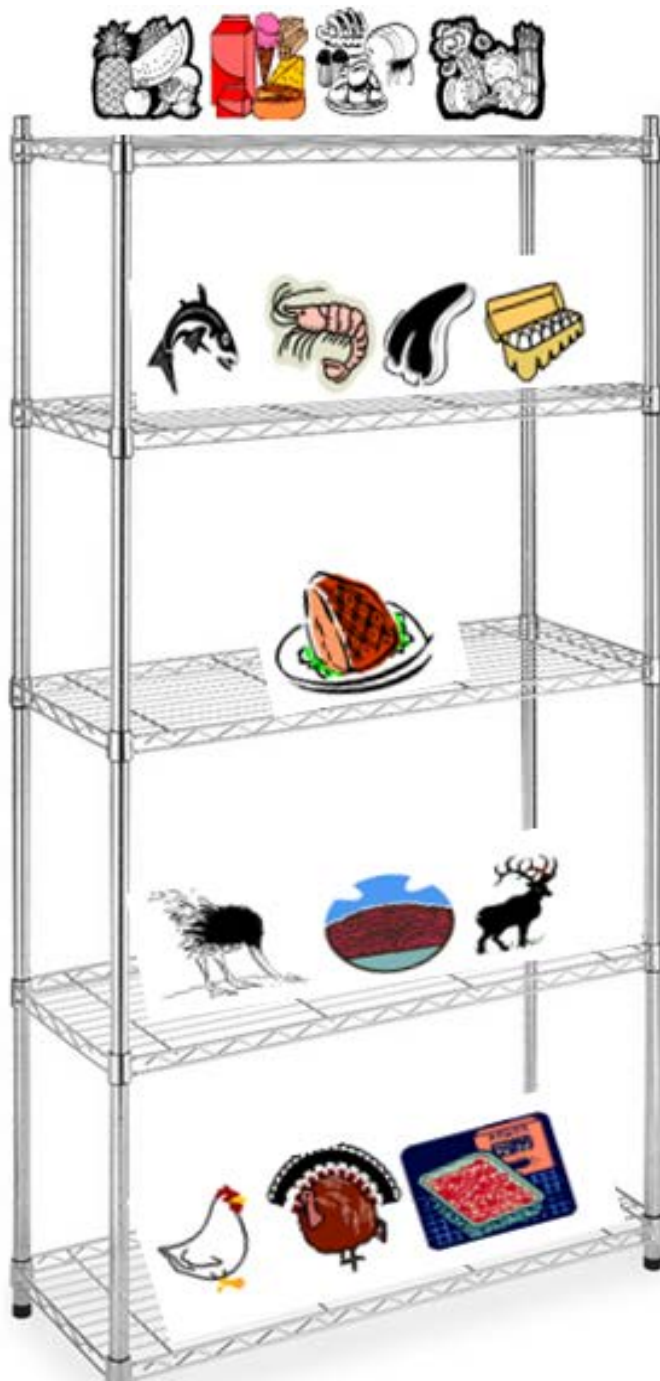


# SUMMIT COUNTY PUBLIC HEALTH

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## PROPER REFRIGERATOR/FREEZER FOOD STORAGE CHART Critical Control Point – Prevention of Cross Contamination

Preventing the transfer of harmful bacteria from one food to another by means of separating ready-to-eat foods and foods to be cooked to a lower temperature from foods required to be cooked to a higher temperature.



Ready-To-Eat Foods, cooked foods, fruits, vegetables, grains, legumes, etc.

135°F (57°C)

Raw seafood (fish, shellfish, crustaceans), steaks/chops of pork, beef, veal, and lamb, shell eggs, etc.

145°F (63°C) for 15 seconds

Roasts of pork, beef, veal, and lamb, etc.

145°F (63°C) for 4 minutes or as directed

Raw Ground Meats (beef, pork, etc.), injected meats, mechanically tenderized meats, ground seafood, etc.

155°F (68°C) for 15 seconds

Raw Poultry (chicken, turkey, duck), stuffing made with fish, meat, or poultry, stuffed meat, seafood, poultry or pasta, etc.

165°F (74°C) for 15 seconds