Just Store It!

General Instructions

- Set cooler temperature at 38°F. Check temperature twice daily.

- Use open shelving. Do not cover shelves with foil or paper.

- Avoid keeping the door open for long periods.

- If possible, use separate sections to store raw items away from cooked and ready-to-eat items.

DEKALB COUNTY
Board of Health

Environmental Health
DeKalb County Board of Health
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Top shelf

- Ready-to-eat foods (like sandwiches and salads)

- Cooked foods, including foods that are cooling

- Raw fish and seafood, raw eggs (145°F)

- Raw whole beef and Pork (145°F)

- Raw ground beef and pork (155°F)

Bottom shelf

- **Raw poultry products (165°F)**