

Proper Vertical Food Storage

Foods must be stored based upon the safe internal cooking temperature of the stored items. Items with a lower internal cooking temperature (such as ready-to-eat vegetables and baked goods) must be stored higher than items with a high internal cooking temperature (such as poultry and other raw meats).

Foods must be separated by food type and should be in their own covered bins.

****Ensure all items are properly dated when necessary****



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| | A colorful illustration of various fruits and vegetables, including a yellow banana, a red apple, an orange, a bunch of purple grapes, and a large orange carrot. | <u>Prepared, ready-to-eat foods</u> | |
| | | Baked Goods Fruits and Vegetables Fully Cooked Meats | |
| | | <u>Top Shelf</u> | |
| | An illustration of various seafood items, including a large orange shrimp, several clams in their shells, a whole salmon fish, and three brown eggs. | <u>Fish and Seafood</u> | 145° Cooking Temperature |
| | | Fish Shellfish Other Seafood Eggs | |
| | An illustration of various cuts of meat, including a ribeye steak, a ham hock, and a leg of lamb. | <u>Beef, Pork, Veal & Lamb</u> | 145° Cooking Temperature |
| | | Steaks Uncooked Hams Pork chops Leg of Lamb | |
| | An illustration of ground meats, showing a coiled sausage link and a stack of raw hamburger patties garnished with rosemary. | <u>Ground Meats</u> | 155° Cooking Temperature |
| | | Raw Hamburger Meat Ground Pork Raw Sausages Chorizo | |
| | An illustration of poultry, showing raw chicken breast fillets in a yellow tray and a whole raw chicken. | <u>Poultry</u> | 165° Cooking Temperature |
| | | Chicken Turkey Duck Goose | |
| | | <u>Bottom Shelf</u> | |

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www.co.marion.or.us/HLT/

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