

# Proper Vertical Food Storage


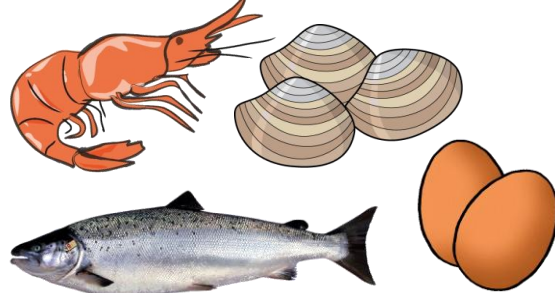
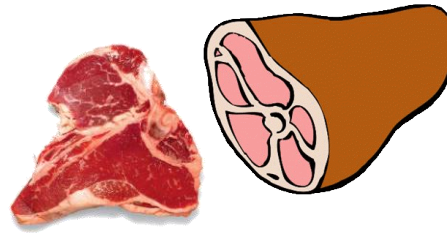


Foods must be stored based upon the safe internal cooking temperature of the stored items. Items with a lower internal cooking temperature (such as ready-to-eat vegetables and baked goods) must be stored higher than items with a high internal cooking temperature (such as poultry and other raw meats).

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

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



OREGON  
Health Department

	<p><b><u>Prepared, ready-to-eat foods</u></b></p> <p>Baked Goods Fruits and Vegetables Fully Cooked Meats</p> <p><b><u>Top Shelf</u></b></p>
	<p><b><u>Fish and Seafood</u></b></p> <p>Fish Shellfish Other Seafood Eggs</p> <p><b>145° Cooking Temperature</b></p>
	<p><b><u>Beef, Pork, Veal &amp; Lamb</u></b></p> <p>Steaks Uncooked Hams Pork chops Leg of Lamb</p> <p><b>145° Cooking Temperature</b></p>
	<p><b><u>Ground Meats</u></b></p> <p>Raw Hamburger Meat Ground Pork Raw Sausages Chorizo</p> <p><b>155° Cooking Temperature</b></p>
	<p><b><u>Poultry</u></b></p> <p>Chicken Turkey Duck Goose</p> <p><b>165° Cooking Temperature</b></p> <p><b><u>Bottom Shelf</u></b></p>

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[www.co.marion.or.us/HLT/](http://www.co.marion.or.us/HLT/)

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