

# Refrigeration Safety

Refrigerate Promptly

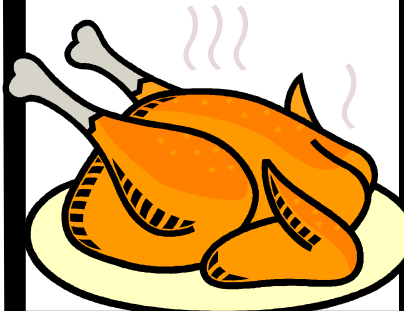
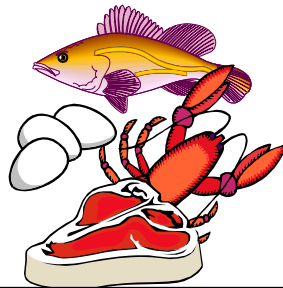
Never Let Food Sit at Room Temperature

Cover & Date Mark (Discard after 7 days)

Hold at 41°F or Below. Keep a Temperature Log.

Stack to Prevent Cross-Contamination

Store Food 6 inches Off of the Floor



**Level 1**  
Vegetables  
Ready to Eat Foods  
Cooked Foods

**Level 2**  
Eggs  
Fish & Shellfish  
Whole Beef  
Whole Pork  
Whole Lamb

**Level 3**  
Ground Beef  
Ground Pork

**Level 4**  
Poultry



Food Safety Program

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District  
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