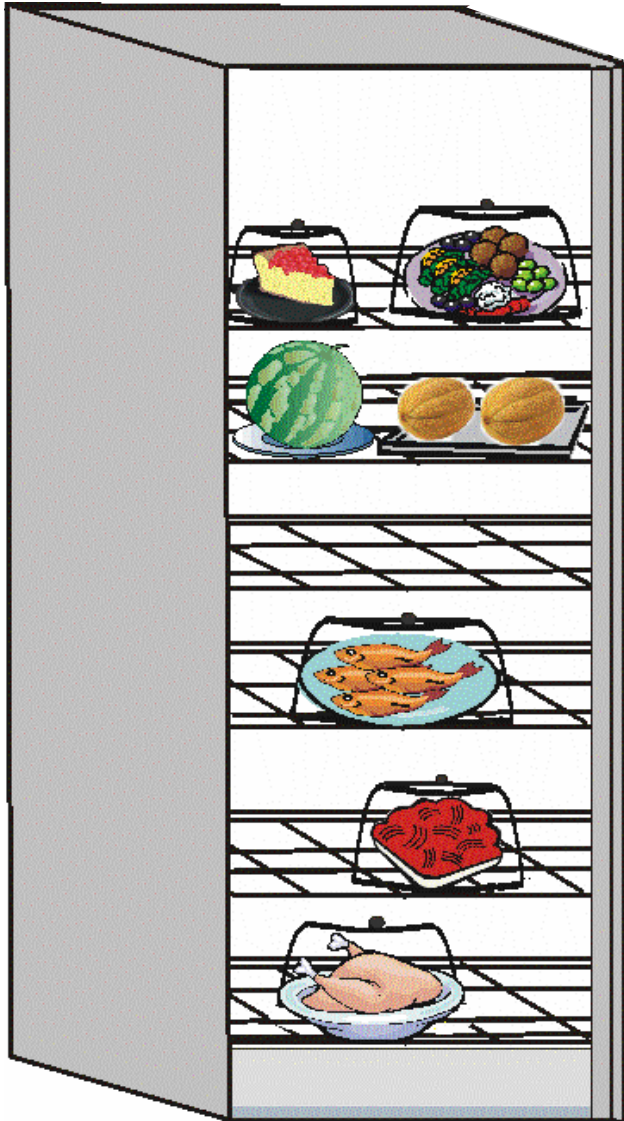


Refrigeration Storage



- **Raw meats should be stored below and away from ready-to-eat foods**
- **Arrange raw beef, fish, pork, and poultry to prevent cross-contamination of one food type with another. Store the meat with the highest cooking temperature on the bottom.**



Public Health - Always working for a safer and healthier community

Individuals with disabilities can make reasonable accommodation requests by calling Environmental Health 324-1560, ext 2, TTD 324-1464