



P R O P E R

FOOD STORAGE

Keep Cold Foods at 41°F or Below



Cover or wrap open food before placing on shelf.

Store cooked and ready-to-eat foods **ABOVE** raw meats, poultry, shell eggs, and seafood. Cover food in storage to protect food from contamination.

Raw foods which require higher cook temperatures must be stored **BELOW** or separately from foods requiring lower cook temperatures to prevent cross-contamination.

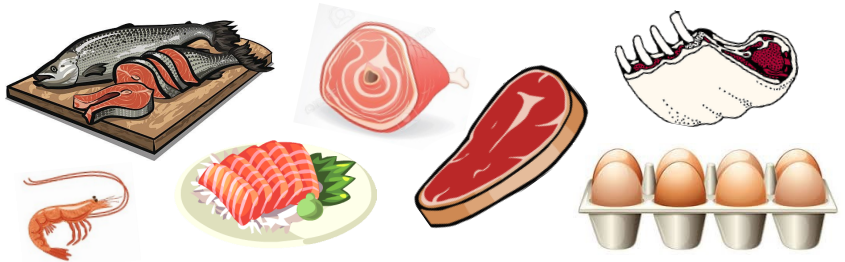
TOP SHELF

No Cooking Necessary



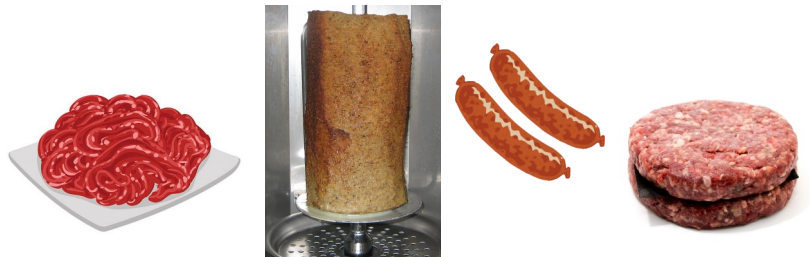
COOKED and READY-TO-EAT FOODS

Cooking Temp
145°F



RAW SEAFOOD, BEEF, PORK, LAMB and SHELL EGGS

Cooking Temp
155°F



RAW GROUND BEEF/PORK and GROUND MEATS/FISH

BOTTOM SHELF

Cooking Temp
165°F



RAW POULTRY (CHICKEN, TURKEY, DUCK, ETC) and STUFFED FOODS

Food must be stored at least 6 inches off the floor in walk in refrigerators.

6" }

If you have additional questions, please contact your local Sanitation Branch office:

Oahu (808)586-8000 • Hilo (808)933-0917 • Kona (808)322-1507 • Maui (808)984-8230 • Kauai (808)241-3323