**PROPER FOOD STORAGE**

*Keep Cold Foods at 41°F or Below*

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**

**BOTTOM SHELF**

- **Cooking Temp 155°F**
- **RAW GROUND BEEF/PORK and GROUND MEATS/FISH**

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

**Cover or wrap open food before placing on shelf.**

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