

Proper top-to-bottom storage of raw and prepared foods in the refrigerator or freezer:

Refrigerator Storage Chart

Always store ready-to-eat foods on top shelf! Arrange other shelves by cooking temperature (highest cooking temperature on the bottom).

Ready-to-Eat Foods (Top Shelf)

Lowest Cooking Temperature

135°F (57°C)

Any food that will be hot held that is not in other categories.

145°F (63°C)

Whole seafood; beef, pork, veal, lamb (steaks and chops); roasts; eggs that will be served immediately.

155°F (68°C)

Ground, injected, marinated, or tenderized meats; eggs that will be hot held.

165°F (74°C)

All poultry (chicken, turkey, duck, fowl); stuffing made with foods that require temperature control; dishes with previously cooked foods (casseroles).

Highest Cooking Temperature

StateFoodSafety 



<https://www.statefoodsafety.com/Resources/Resources/fridge-storage-for-food-safety>



Eggs should always be stored below cooked and ready-to-eat food.

On May 1, 2005 the Deseret News printed an article that cited the most commonly identified critical violations found in food establishments throughout Salt Lake County. In January 2006, The Bureau of Food Protection completed a second analysis. The most commonly cited violations are listed below:

1. Food contact surfaces clean to sight and touch.
2. Hot and cold holding.
3. Separation, packaging, segregation of raw animal foods.
4. Storage, separation of toxics/chemicals.
5. Eating, drinking, or using tobacco.
6. Contamination by employee hands.
7. When to wash hands.
8. Chemical sanitization.

Brochures have been developed for each of these eight commonly cited critical violations. An additional brochure discusses "Cooling Potentially Hazardous Foods."

These brochures are part of a goal to reduce critical violations in food establishments and have been developed to aid you in correcting critical violations in your establishment.

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On the Web

swuhealth.org/environmental-health

Utah food services rules on the web:

rules.utah.gov/publicat/code/r392/r392-100.htm



The Do's & Don'ts of Food Storage, Separation, and Packaging

Environmental Health Division



Food Storage

Proper food storage is important to prevent contamination, spoilage, and the growth of pathogens that cause foodborne illness.



DO store food:

- In a clean and dry place.
- In places that will prevent contamination from splash, dust, or other contaminants.
- At least six inches above the floor.
- In the original packaging or in an approved covered container or wrapping.

DON'T store food:

- Near chemicals or cleaning products.
- In non-food grade packaging such as grocery bags or garbage bags.

Separation & Segregation

Separation of raw animal foods and raw unprepared vegetables from ready-to-eat foods or foods that will not be cooked is important to prevent foodborne illness and cross contamination.



DO:

- Wash your hands after working with raw food and before touching ready-to-eat food.
- Clean and sanitize food-contact surfaces (equipment and utensils) that touch raw food before they come in contact with cooked or ready-to-eat foods.
- Separate raw meat, poultry, fish, and eggs and store them below prepared or ready-to-eat foods.
- Store damaged or spoiled food away from other foods and food equipment.
- Clean and sanitize wiping cloths between each use.

DON'T:

- Allow raw food to touch or drip fluids onto cooked or ready-to-eat food.
- Use the same cutting board, dishes, utensils, or knives for raw foods and cooked or ready-to-eat foods.



Packaging

Packaging that is intact and in good condition will help prevent pathogens, dust, vermin, or chemicals that may be present on the outside of the containers from entering the food

DO:

- Clean visible soil from hermetically sealed container before opening.
- Protect food containers (that are received packaged together in a case or overwrap) from cuts when the case or overwrap is opened.
- Place raw food in sealed or covered containers during storage.

DON'T:

- Use damaged or bulging cans or jars that are cracked or have loose bulging.



Summary

Proper food storage, separation & segregation, and packaging are all important steps in protecting food and preventing foodborne illness.