

Proper Food Storage

Top to Bottom Guidelines



**Ready-to-eat & cooked foods;
no minimum cooking temperature.**



**Raw seafood: cooked to 145°F
for a minimum of 15 seconds.**



**Raw pork: cooked to 145°F
for a minimum of 15 seconds.**



**Raw shell eggs (for hot holding)
& raw beef: cooked to 155°F
for a minimum of 17 seconds.**



**Raw poultry: cooked to 165°F
for a minimum of < 1 second
(instantaneous).**

