



Bite-Sized Food Safety



June
2022

Food safety resources
for front-line managers
to train food workers

Which Refrigerator Shelf Does It Go On?

ASK: What foods are stored on the top shelf of the refrigerator?

ANSWER: Ready-to-eat foods (foods that don't require cooking).

ASK: What foods are stored on the bottom shelf of the refrigerator?

ANSWER: Foods that must be cooked to the highest temperature (normally 165°F).

ASK: What refrigerator shelf should the following foods be stored on?

1. Raw chicken
2. Milk
3. Hamburger (raw)
4. Pork chops (raw)
5. Raw shrimp
6. Butter
7. Raw eggs (in shell)
8. Beef stuffed ravioli (uncooked)
9. Ham (raw, injected w/ flavoring)
10. Cheese
11. Pork sausage (raw)
12. Duck breast (raw)
13. Oysters (raw)
14. Bologna
15. Lamb roast (raw)
16. Crab cakes (uncooked)
17. Unbaked stuffed peppers w/ meat
18. T-bone steaks (raw)
19. Tuna salad
20. Ground salmon patties (raw)

ANSWERS:

A- 2, 6, 10, 14, & 19, **B-** 4, 5, 13, 15, & 18

C- 3, 7, 9, 11, & 20, **D-** 1, 8, 12, 16, & 17

REFRIGERATOR

Shelf A – Top Shelf

Ready-to-Eat Foods

Shelf B

Foods Cooked to 145°F

Shelf C

Foods Cooked to 155°F

Shelf D – Bottom Shelf

Foods Cooked to 165°F

CLOSING THOUGHT: Always store foods covered unless they are cooling.

Refrigerator Storage Chart

Cooking Temps

Top Shelf

Ready-To-Eat Foods
Fully Cooked Foods

No Cooking
Needed

Whole Seafood, Beef,
Pork, Veal, & Lamb

145°F

Raw Shell Eggs &
Ground, Injected, Marinated,
or Tenderized Meats

155°F

Bottom Shelf
Poultry (chicken, turkey, duck) &
Stuffed Fish, Meat, Pasta, or Poultry

165°F