





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).

## REFRIGERATOR **ASK:** What refrigerator shelf should the following foods be stored on? Shelf A – Top Shelf 1. Raw chicken 2. Milk 3. Hamburger (raw) 4. Pork chops (raw) 5. Raw shrimp 6. Butter Shelf B 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) **Shelf C** 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

Ready-to-Eat Foods

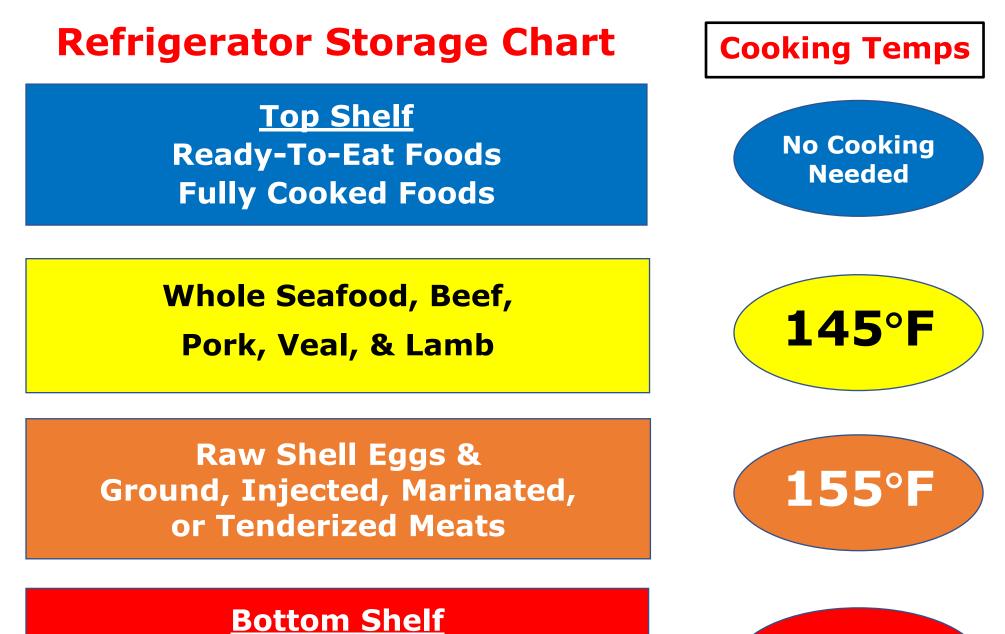
Foods Cooked to 145°F

Foods Cooked to 155°F

## Shelf D – Bottom Shelf

Foods Cooked to 165°F

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



**165°F** 

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