

Proper Food Storage

Keep Cold Foods at 41°F (5°C) or Below

Storage Tips:

- Store cooked and ready-to-eat foods above raw meats, poultry, shell eggs, and seafood.
- Raw foods which require higher cooking temperatures must be stored below or separately from foods requiring lower cooking temperatures to prevent cross-contamination.
- All foods must be covered or wrapped during **storage**.



- **Reminder:** Food in the process of cooling must be left uncovered. Cover when completely cooled.



Food Safety Program

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Shelving should be
at least 6" off the floor

