Refrigerator Storage Chart

Always store ready-to-eat foods on the 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**