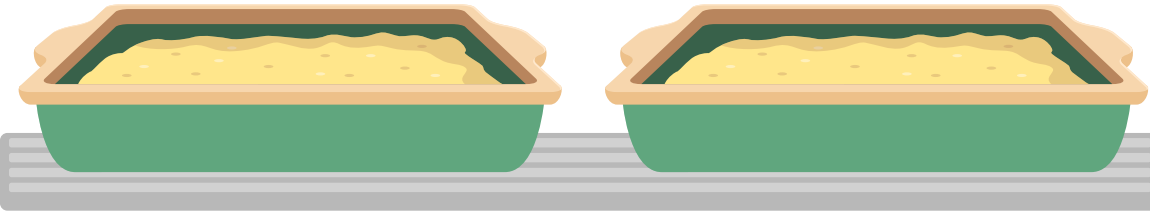


Proper Food Storage in Cold Holding Units



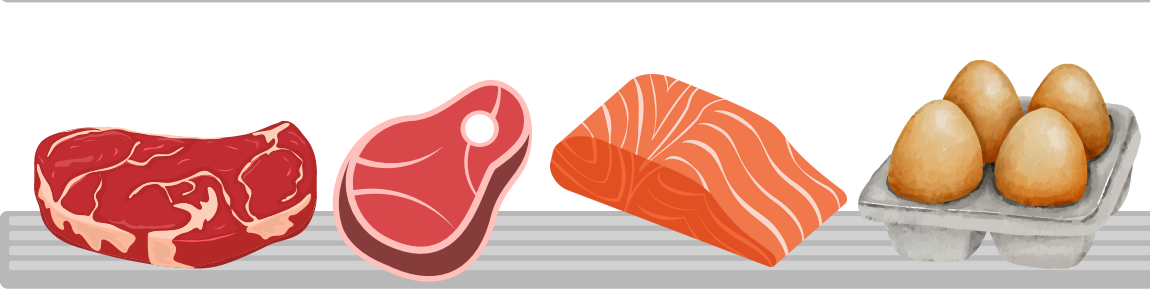
Foods being cooled, reduced to 4 inches or less, and uncovered



Ready-to-Eat, potentially hazardous food. (date marked and covered)



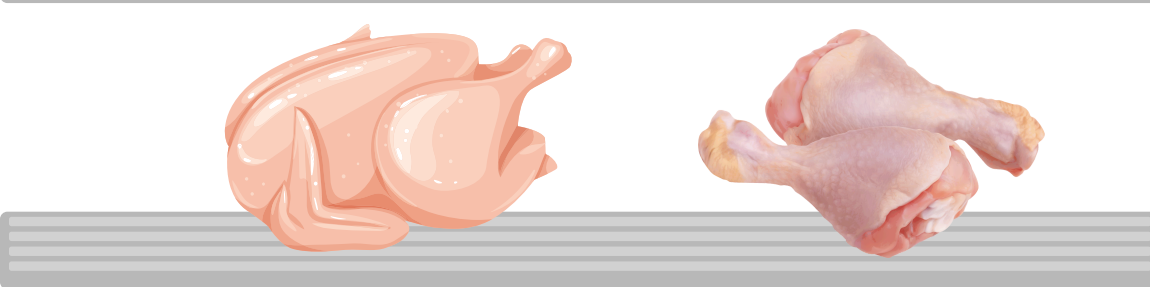
Washed fruits and vegetables



Raw pork, beef, seafood, and whole eggs. (cook temp: 145 degrees fahrenheit)



Raw ground meats and pooled eggs (cook temp: 155 degrees fahrenheit)



Raw chicken/poultry (cook temp: 165 degrees fahrenheit)

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