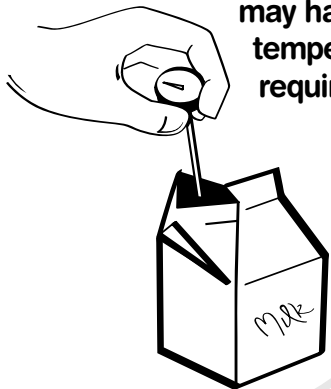


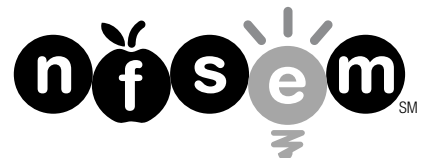
Storing Food at the Proper Temperature

Here are some temperature requirements for storing several common foods:

You probably store several types of food. Care must be taken to ensure that it is stored at the proper temperature. If not, quality and safety will suffer. Food that was received frozen should be stored at temperatures that will keep it frozen. While most fresh potentially hazardous food should be stored at 41°F (5°C) or lower, others may have different temperature requirements.



Product	Storage Temperature
Fresh Meat	Store at an internal temperature of 41°F (5°C) or lower
Fresh Poultry	Store at an internal temperature of 41°F (5°C) or lower
Fresh Fish	Store at an internal temperature of 41°F (5°C) or lower
Live Shellfish	Store at a temperature of 45°F (7°C) or lower
Shell Eggs	Store at an air temperature of 45°F (7°C) or lower
Dairy	Store at an internal temperature of 41°F (5°C) or lower
Ice cream and frozen yogurt	Store at a temperature between 6°F and 10°F (-14°C and -12°C)
MAP, Vacuum-Packed and <i>Sous Vide</i> Packaged Food	Store at temperatures recommended by the manufacturer or at 41°F (5°C) or lower
Canned and Dry Food	Store at a temperature between 50°F and 70°F (10°C to 21°C)



What's The Temperature?

Directions: Write in the proper storage temperature for each food item in the space provided.

1



Fresh Steak

Store at an internal temperature of:

2



Fresh Chicken

Store at an internal temperature of:

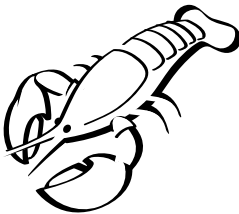
3



Fresh Salmon

Store at an internal temperature of:

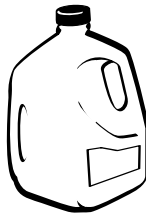
4



Live Lobster

Store at a temperature of:

5



Fresh Milk

Store at an internal temperature of:

6



Canned Soup

Store at a temperature between:

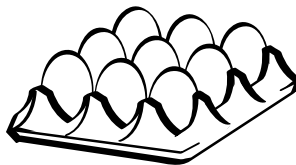
7



Flour

Store at a temperature between:

8



Fresh Shell Eggs

Store at an air temperature of:

9



Ice Cream

Store at a temperature between:

