



PROPER REFRIGERATION ORDER

1) Ready to Eat Foods

- Left-Overs/Pre Cooked Food
- Washed/Sliced Produce
- Foods not requiring cooking
- Manufactured Products
- Pasteurized Eggs

2) Unwashed Produce

3) Whole Raw Animal Products

- Raw Whole Beef/Pork Cuts
- Raw Eggs
- Raw Fish & Seafood

4) Raw Ground Meats

- Ground Beef, Pork, or Fish
- Cubed/Mechanically Tenderized Meats
- Injected Meats

5) Chicken and Stuffed Foods

- Raw chicken in any form
- Stuffed Fish, Meat, Pasta, or Poultry
- Stuffing containing Fish, Meat, or Poultry



- Store foods in approved containers and packages
- Cover foods with lids or wrappings
- Label food storage containers (with common name of food and date mark if needed)

↑ All foods must be stored a minimum of 6 inches off of the floor in a walk in cooler

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