



STANDARDIZED SHELVING CHART FOR REFRIGERATION UNITS

Use this chart to help you store food in the right place:

General Information:

*Cover food in storage to protect from cross-contamination.

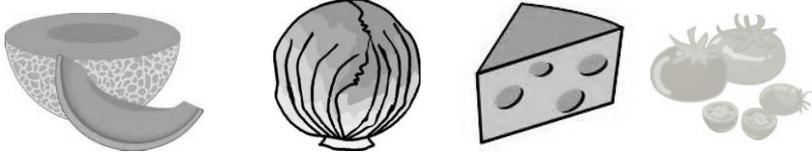
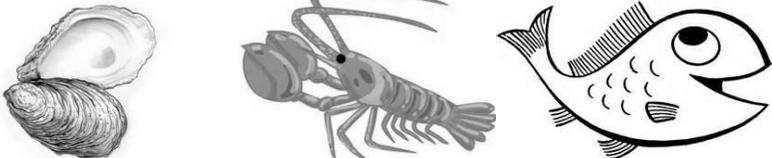
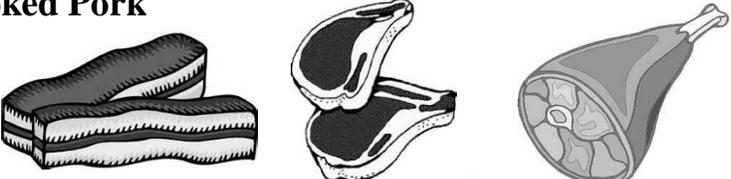
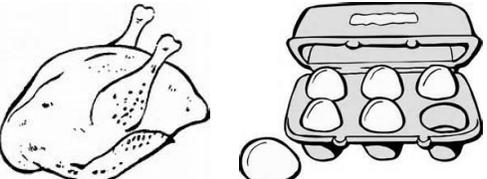
*Refrigerated, ready-to-eat, potentially hazardous food prepared and held for more than 24 hours shall be clearly marked with the date or day by which the food shall be consumed on the premises, sold, or discarded.

*Do not overload refrigerator or freezer. Provide proper air circulation for proper temperature.

*Store frequently used items near the door

*Avoid constant opening of the doors to the refrigerator/freezer units.

*Clean and sanitize all interior parts of the units regularly.

<p>Top Shelf</p>	<p>Cooked Foods, Ready-to-eat Foods</p> 
<p>Second Shelf</p>	<p>Uncooked Seafood</p> 
<p>Third Shelf</p>	<p>Uncooked Non-Ground Beef</p> 
<p>Fourth Shelf</p>	<p>Uncooked Pork</p> 
<p>Fifth Shelf</p>	<p>Uncooked Ground Beef</p> 
<p>Bottom Shelf</p>	<p>Uncooked Poultry</p> 
<p style="text-align: center;">↕ 6" off the floor ↕</p>	