

# STORING FOOD SAFELY

**SEPARATE TO PREVENT CROSS-CONTAMINATION. CHILL AT 4°C (40°F) OR LOWER TO PREVENT SPOILAGE AND FOOD-BORNE ILLNESS.**

## TOP SHELF

- Store ready-to-eat food (deli meat, prepared salads, milk, cheese, yogurt and other dairy products) on the top shelf

## MIDDLE SHELVES

- Store cooked food to be reheated and unwashed fruits and vegetables on the middle shelf

## BOTTOM SHELF

- Store raw food (uncooked meat, poultry and fish) on the bottom shelf
- Keep all food wrapped and covered
- Cool cooked food quickly in a shallow pan or dish
- Monitor internal temperature of food with a probe thermometer



## PUBLIC HEALTH

1-800-361-5653

TTY 1-866-252-9933

[york.ca/foodsafety](http://york.ca/foodsafety)

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