

# Safe Food Storage

## Preventing Cross-Contamination

Foods that are fully cooked or require no cook step

### Ready-to-eat foods



Minimum Cook Temp.

**145°F**

### Raw seafood/fish/bacon/whole meat/ eggs



Minimum Cook Temp.

**155°F**

### Raw ground meats



Minimum Cook Temp.

**165°F**

### Raw poultry/ ground poultry/stuffed meats

