

Food Storage Chart

Top to bottom shelves by food type/temperature*

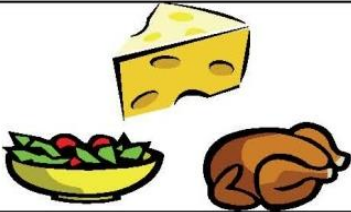
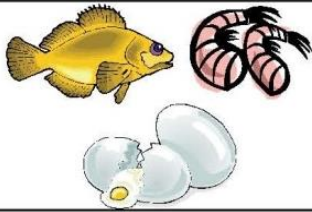
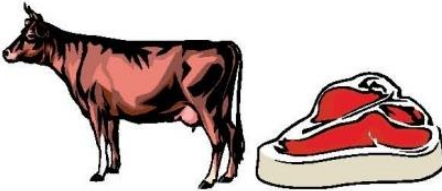
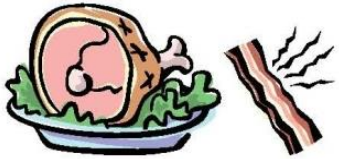
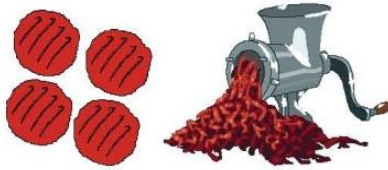
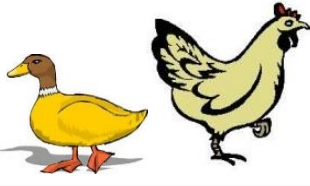
Tabla del Almacenaje del limentos

*Initial required cooking temperatures are listed next to each food type. Cook to required temperature for at least 15 seconds, stirring periodically during cooking to evenly distribute temperature.**

All food categories have the same Reheat temperature of 165°F and Hot Hold temperature of 135°F (140°F City of Houston).*



Cold storage
below 41°F.*

	<p>Ready-to-Eat Foods, Fully cooked Foods and Produce</p> <p>Alimentos listos para el consumo, cosinados y verduras</p>
	<p>Raw Seafood, Fish, Eggs-145° F</p> <p>Pescado y Mariscos crudo, Huevos</p>
	<p>Raw Steak -145°F</p> <p>Carne de vaca crudo</p>
	<p>Raw Pork -145°F</p> <p>Carne de Puerco crudo</p>
	<p>Raw Ground Beef – 155°F</p> <p>Carne de res molida crudo</p>
	<p>Raw Poultry -165°F = Reheat temperature for All foods.</p> <p>(Pollo) Carne de Aves crudo Also includes any stuffed meat products or stuffing</p>