Proper Food Storage in Refrigerators & Freezers

1. Prepared Foods & Fruits/Vegetables
2. Fish/Seafood
3. Whole Cuts Beef/Pork
4. Ground Meat
5. Poultry

Store prepared/cooked food and raw meats properly in this order from top to bottom.

Label & date all food properly, and use the first in, first out system.

Monitor the Temperature of your Refrigerators & Freezers with thermometers & check regularly!

Refrigerators: Less than 40 °F
Freezers: Less than 0 °F

SLO FOOD BANK
County Partnership for Hunger Relief