

# Proper Food Storage in Refrigerators & Freezers

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

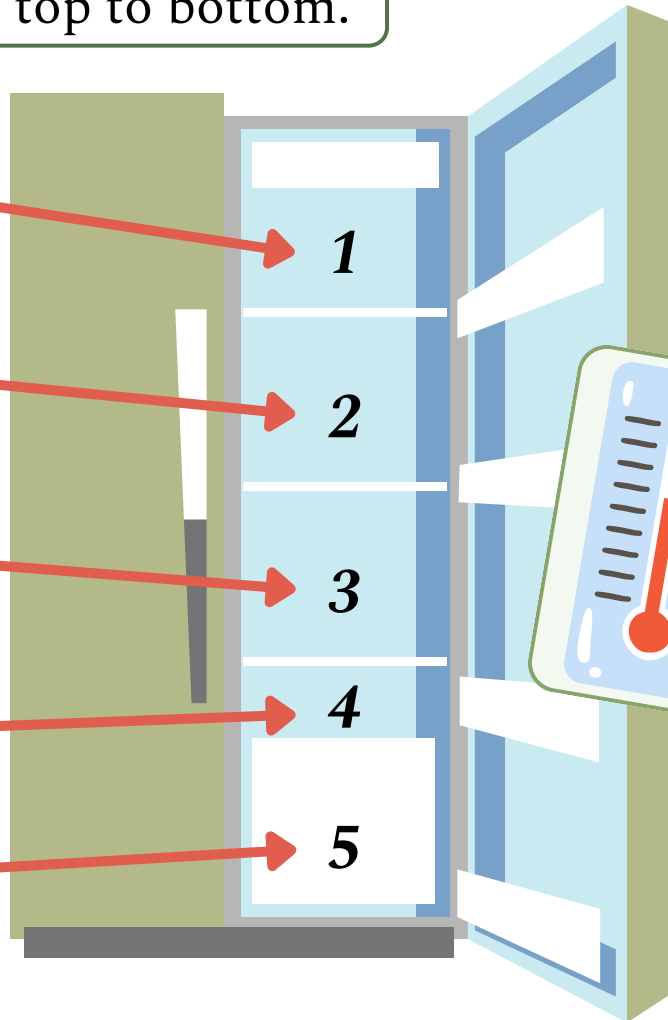
1. Prepared Foods & Fruits/Vegetables

2. Fish/Seafood

3. Whole Cuts Beef/Pork

4. Ground Meat

5. Poultry



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