Refrigerator Storage
Top to Bottom

Keep refrigerator at 41°F or below

Cooked and ready-to-eat foods
Includes deli meats, cheese, washed produce

Seafood
Cook to minimum of 145°F

Whole meats
Cook to minimum of 145°F

Unpasteurized shell eggs
Cook to minimum of 145°F for immediate service or 155°F if held

Ground animal protein
Cook to minimum internal temperature of 155°F

Poultry
Cook to minimum internal temperature of 165°F

Rhode Island Department of Health, Center for Food Protection
For more information call (401) 222-2750
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