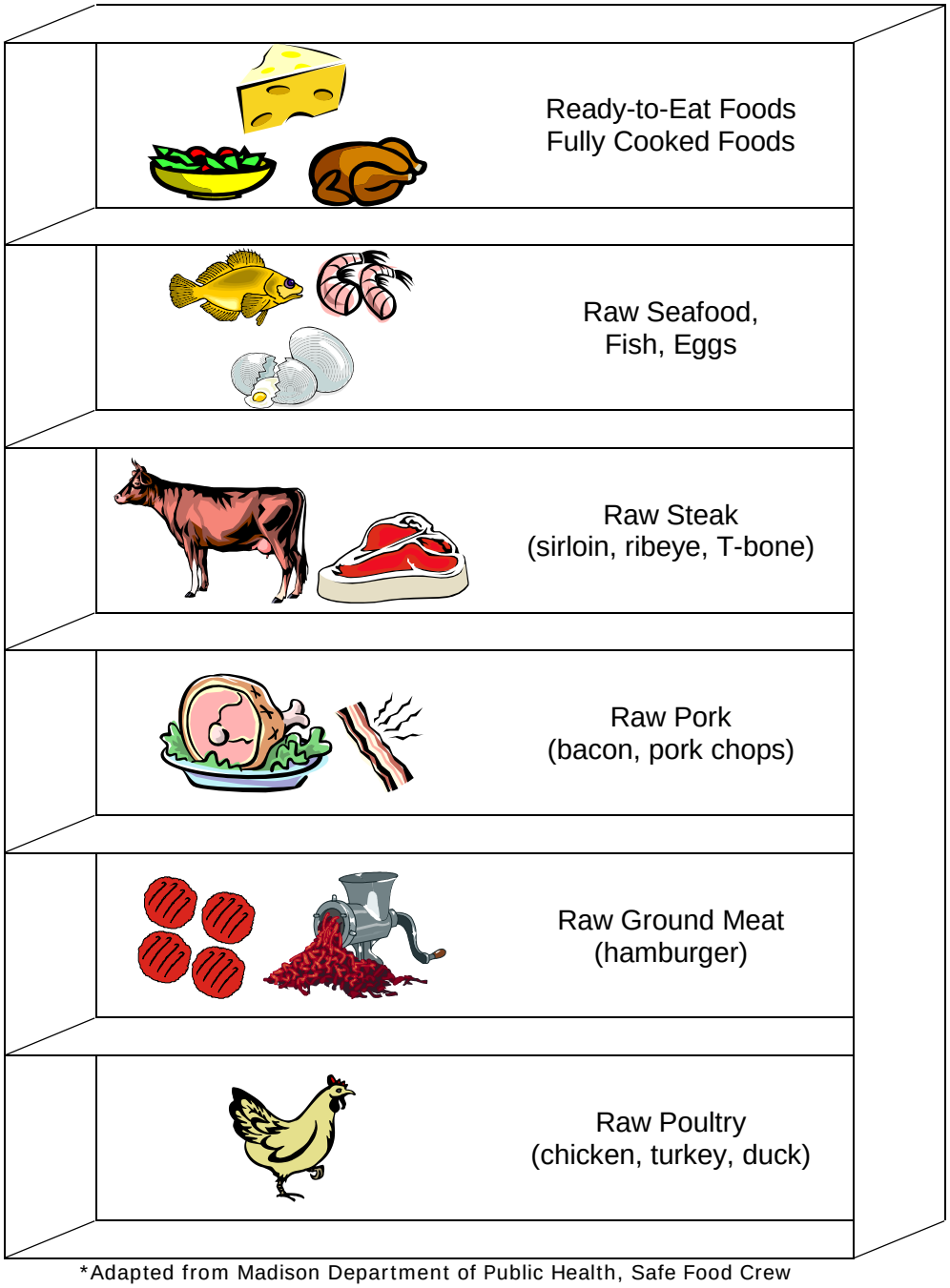
Safe Refrigerator Storage



*Adapted from Madison Department of Public Health, Safe Food Crew

To prevent dangerous cross-contamination, stack foods top to bottom as show.

Foods that must be cooked to higher final temperatures go lower on the shelf.