

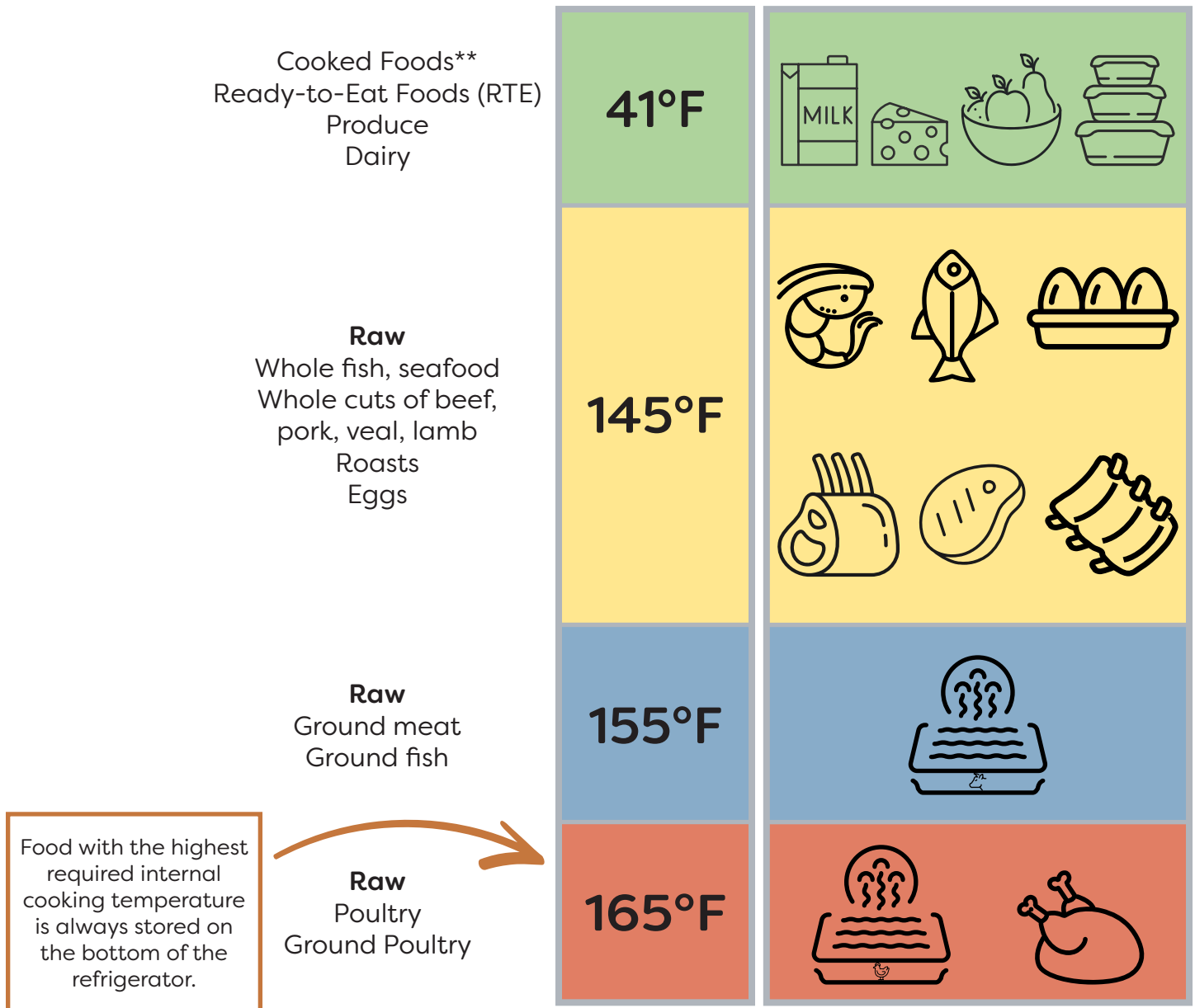
# Refrigeration Storage Chart



The order of the food is based on the required minimum internal cooking temperature of each food, as per the [2022 FDA Food Code](#).

Raw seafood, poultry, and meats must be stored separately or below cooked and ready-to-eat foods to avoid cross contamination and potential foodborne illness.

## Cooking Temperatures



\*\*Hot foods should not be put directly into refrigerator or cool. They must be cooled from 130°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours, for a total of 6 hours. For information on how to safely cool hot foods for storage, please visit [What is the risk? Cooling hot food | UMN Extension](#).