

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 or ready-to-eat foods to avoid cross contamination and potential foodborne illness.

Cooking Temperatures

Cooked Foods**
Ready to Eat Foods (RTE)
Produce
Dairy

41° F

Raw:
Whole fish, seafood
Whole cuts of beef,
pork, veal, lamb
Roasts
Eggs

145° F

Raw:
Ground meat
Ground fish

155° F

Raw:
Poultry
Ground poultry

165° F



Food with the highest required internal cooking temperature is always stored on the bottom of the refrigerator.



**Hot foods should not be put directly into refrigerator to 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](#)