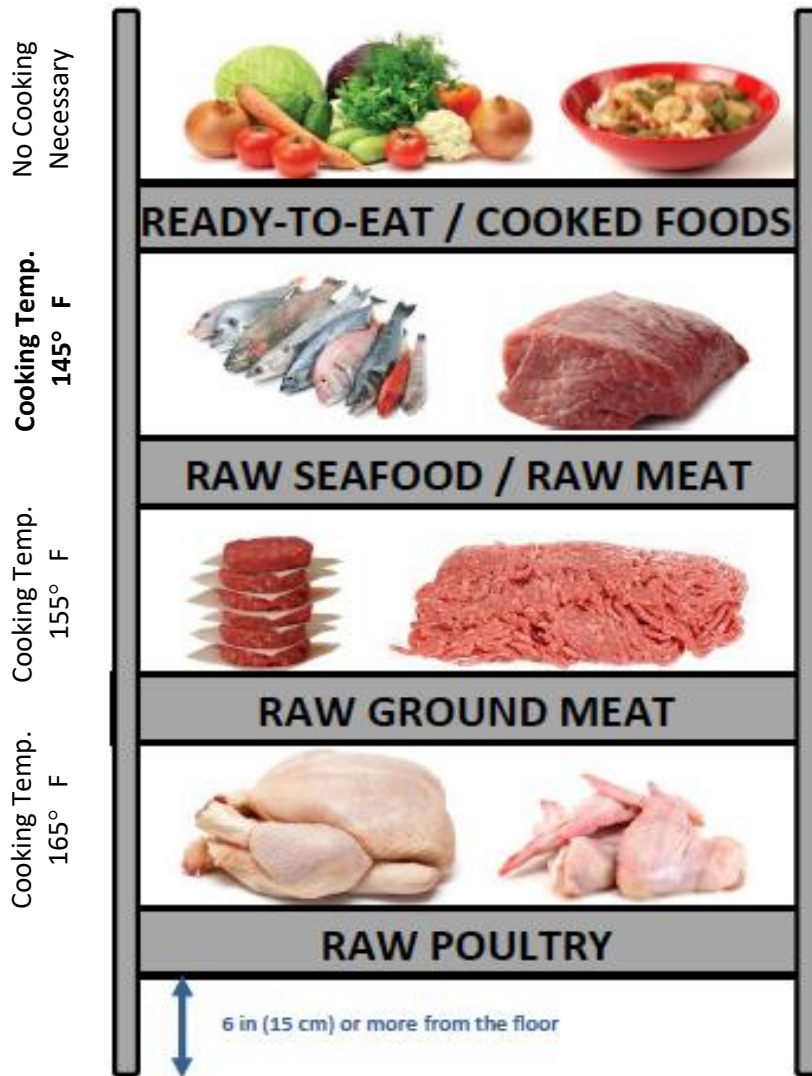


PROPER REFRIGERATED FOOD STORAGE ORDER*



FOOD SAFETY REMINDERS

Keep cold foods at 41° F (5° C) or below

All foods must be covered or wrapped before placing on the shelf to prevent contamination

Food storage is based on final cooking temperatures; raw foods which require higher cooking temperatures must be stored below foods requiring lower cooking temperatures

*Section 802.1(a) of the 2012 DC Food Code