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

In collaboration with the DC Food Protection Task Force
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