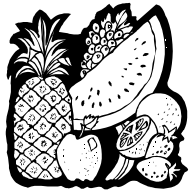


# CRITICAL CONTROL POINT

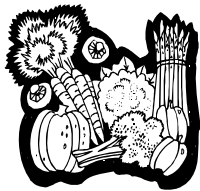
## (PREVENTION OF CROSS CONTAMINATION)

Preventing the transfer of harmful bacteria from one food to another by means of separating ready-to-eat foods and foods to be cooked to a lower temperature from foods required to be cooked to a higher temperature.

### PROPER REFRIGERATOR/FREEZER STORAGE CHART



FRUITS



VEGETABLES



DAIRY

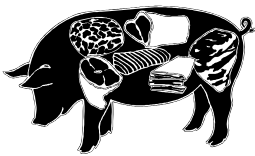


BAKERY



COOKED FOODS

**\*FRUITS, VEGETABLES, DAIRY, COOKED OR OTHER READY TO EAT FOODS STORED ON TOP**



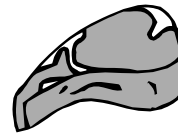
PORK



BEEF



FISH

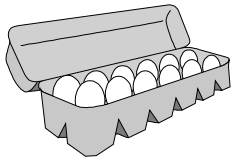


LAMB



SEAFOOD

**\* FOODS WITH A MINIMUM COOKING TEMPERATURE OF 145 DEGREES STORED BELOW**



EGGS



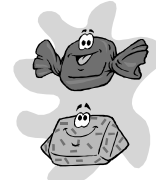
GROUND BEEF/PORK



RATITES



GAME ANIMALS



COMMINUTED MEAT /FISH

**\* FOODS WITH A MINIMUM COOKING TEMPERATURE OF 155 DEGREES STORED BELOW**



CHICKEN



TURKEY



GROUND, COMMINUTED, BREADED (RAW OR READY TO COOK) POULTRY



STUFFED MEATS/FISH/PASTA

**\* FOODS WITH A MINIMUM COOKING TEMPERATURE OF 165 DEGREES ON BOTTOM**

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DIVISION OF ENVIRONMENTAL HEALTH

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