Storing Food at the Proper Temperature
Fact Sheet

Here are some recommended temperature requirements for storing food:

<table>
<thead>
<tr>
<th>Product</th>
<th>Storage Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh meat</td>
<td>Store at an internal temperature of 41˚F (5˚C) or lower.</td>
</tr>
<tr>
<td>Fresh poultry</td>
<td>Store at an internal temperature of 41˚F (5˚C) or lower.</td>
</tr>
<tr>
<td>Fresh fish</td>
<td>Store at an internal temperature of 41˚F (5˚C) or lower.</td>
</tr>
<tr>
<td>Live shellfish</td>
<td>Store at a temperature of 45˚F (7˚C) or lower.</td>
</tr>
<tr>
<td>Eggs</td>
<td>Store at an air temperature of 45˚F (7˚C) or lower.</td>
</tr>
<tr>
<td>Dairy</td>
<td>Store at an internal temperature of 41˚F (5˚C) or lower.</td>
</tr>
<tr>
<td>Ice cream and frozen yogurt</td>
<td>Store at a temperature between 6˚F and 10˚F (-14˚C and -12˚C).</td>
</tr>
<tr>
<td>ROP food (MAP, vacuum packed, and sous vide)</td>
<td>Store at temperatures recommended by the manufacturer or at 41˚F (5˚C) or lower.</td>
</tr>
<tr>
<td>Canned and dry food</td>
<td>Store at a temperature between 50˚F and 70˚F (10˚C to 21˚C).</td>
</tr>
</tbody>
</table>

Care must be taken to ensure that food is stored at the proper temperature. If not, quality and safety will suffer. Food that was received frozen should be stored at temperatures that will keep it frozen. While most fresh potentially hazardous food should be stored at 41˚F (5˚C) or lower, others may have different temperature requirements.
What’s the Temperature?

Directions: Write in the proper storage temperature for each food item in the space provided.

1. Fresh steak
   Store at an internal temperature of: ______________________

2. Fresh chicken
   Store at an internal temperature of: ______________________

3. Fresh salmon
   Store at an internal temperature of: ______________________

4. Live lobster
   Store at a temperature of: ______________________

5. Fresh milk
   Store at an internal temperature of: ______________________

6. Canned soup
   Store at a temperature between: ______________________

7. Flour
   Store at a temperature between: ______________________

8. Fresh eggs
   Store at an air temperature of: ______________________

9. Ice cream
   Store at a temperature between: ______________________
Storing Food at the
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Activity Answers

1. What’s The Temperature?
1. Fresh steak: store at an internal temperature of 41˚F (5˚C) or lower.
2. Fresh chicken: store at an internal temperature of 41˚F (5˚C) or lower.
3. Fresh salmon: store at an internal temperature of 41˚F (5˚C) or lower.
4. Live lobster: store at a temperature of 45˚F (7˚C) or lower.
5. Fresh milk: store at an internal temperature of 41˚F (5˚C) or lower.
6. Canned soup: store at a temperature between 50˚F and 70˚F (10˚C and 21˚C).
7. Flour: store at a temperature between 50˚F and 70˚F (10˚C and 21˚C).
8. Fresh eggs: store at an air temperature of 45˚F (7˚C) or lower.
9. Ice cream: store at a temperature between 6˚F and 10˚F (-14˚C and -12˚C).