

Storing Food at the Proper Temperature Fact Sheet

Here are some recommended temperature requirements for storing food:

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.



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

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:

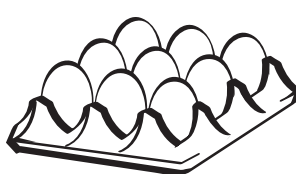
7



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 Proper Temperature Fact Sheet Optional 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).