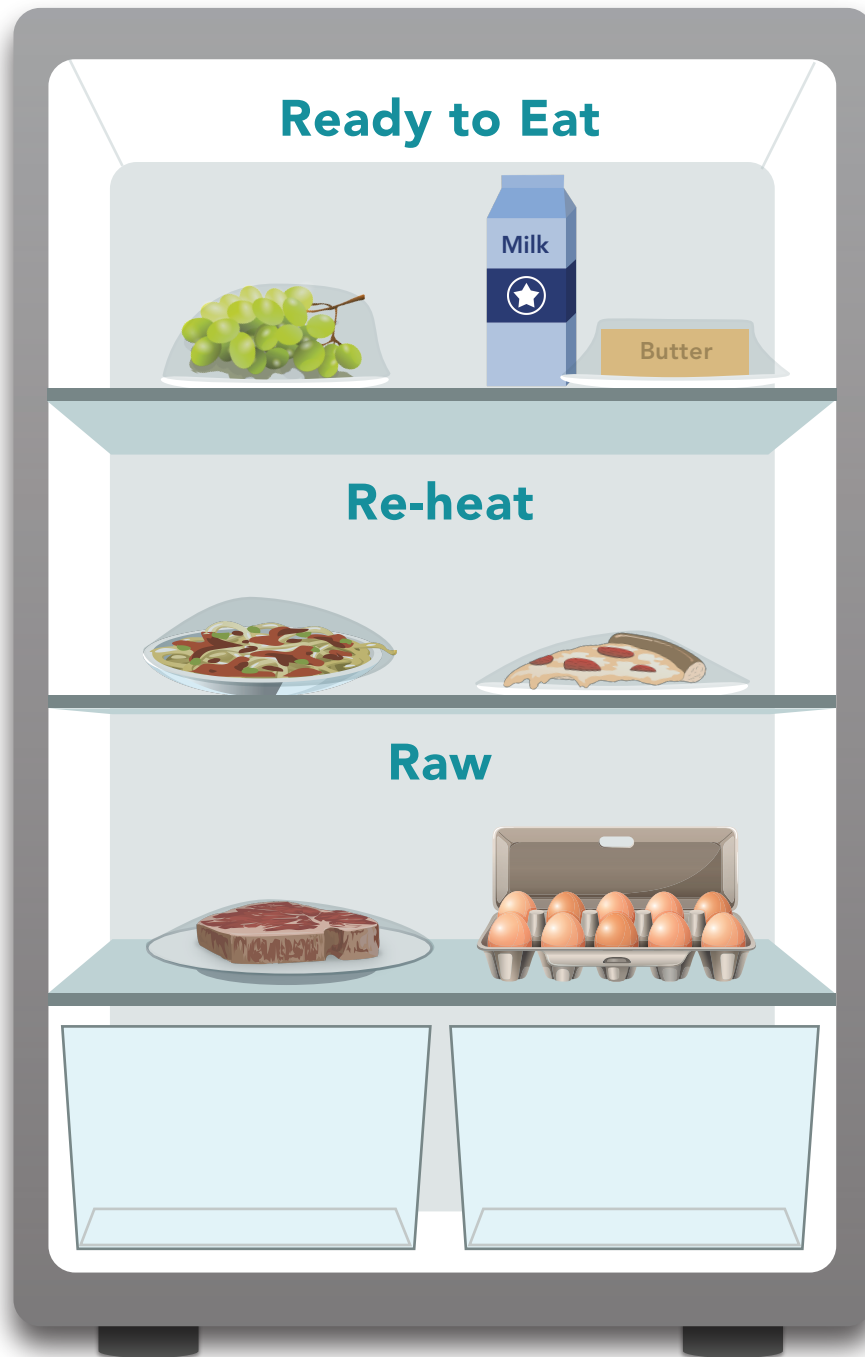


# Safe Refrigerated Food Storage

Keep hot foods above 60°C/140°F

**DANGER ZONE**

Keep cold foods below 4°C/39°F



Keep foods wrapped or covered.

Store ready to eat foods above raw foods to prevent cross contamination.

Thermometer to be placed inside refrigerator.

Chill hot foods quickly using shallow pans.

## Southwestern Public Health

St. Thomas Site  
1230 Talbot Street  
St. Thomas N5P 1G9

1-800-922-0096

Woodstock Site  
410 Buller Street  
Woodstock N4S 4N2

 [www.swpublichealth.ca](http://www.swpublichealth.ca)

  
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