



# PROTEIN STORAGE

## Stacking Proteins


When stacking proteins in storage, follow this top-down order:

-  Raw Seafood


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-  Raw Whole Meats

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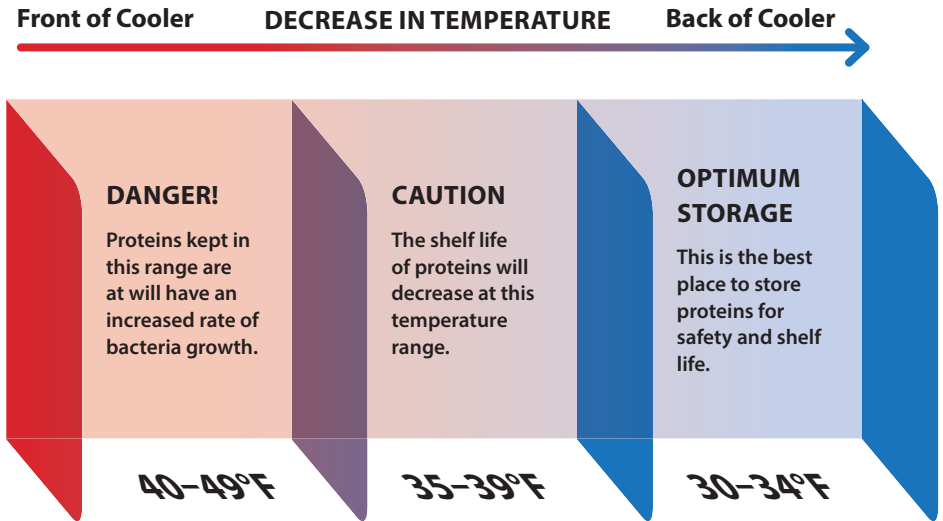
-  Raw Ground Meats

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-  Raw Poultry

## Protein Cooler

The best place to store proteins is at the back of the cooler. The temperatures are much lower here, so the meats will have a longer shelf life and will not spoil as quickly.



## Danger Zone

Keep potentially hazardous foods out of the Danger Zone! When food is left in the Danger Zone, bacteria can grow fast, producing poisons that can make your customers and family very sick.

