Protein Storage

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

- Raw Seafood
- Raw Whole Meats
- Raw Ground Meats
- 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.

Front of Cooler

<table>
<thead>
<tr>
<th>Front of Cooler</th>
<th>DECREASE IN TEMPERATURE</th>
<th>Back of Cooler</th>
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</thead>
<tbody>
<tr>
<td>40–45°F</td>
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<tr>
<td>35–39°F</td>
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<tr>
<td>30–34°F</td>
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</tbody>
</table>

DANGER ZONE!
Proteins kept in this range are at will have an increased rate of bacteria growth.

CAUTION
The shelf life of proteins will decrease at this temperature range.

OPTIMUM STORAGE
This is the best place to store proteins for safety and shelf life.

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.

- Freezer Temperature: <32°F
- Cooler Temperature: 33–40°F
- DANGER ZONE: 41–140°F
  - Food left in this range can be extremely hazardous!
- Minimal Internal Temp:
  - Ham, Fully Cooked (to reheat): 140–144°F
  - Beef, Pork, Lamb, Veal: 145–154°F
  - Ground Beef, Stuffing, Casseroles, Leftovers (to reheat): 155–160°F
  - Poultry: 161–165°F

Optimum Storage: 30–34°F