

Store Food Safely

Prevent Contamination in the Refrigerator

Keep all food at 4°C (40°F) or lower

Ready-to-Eat Food

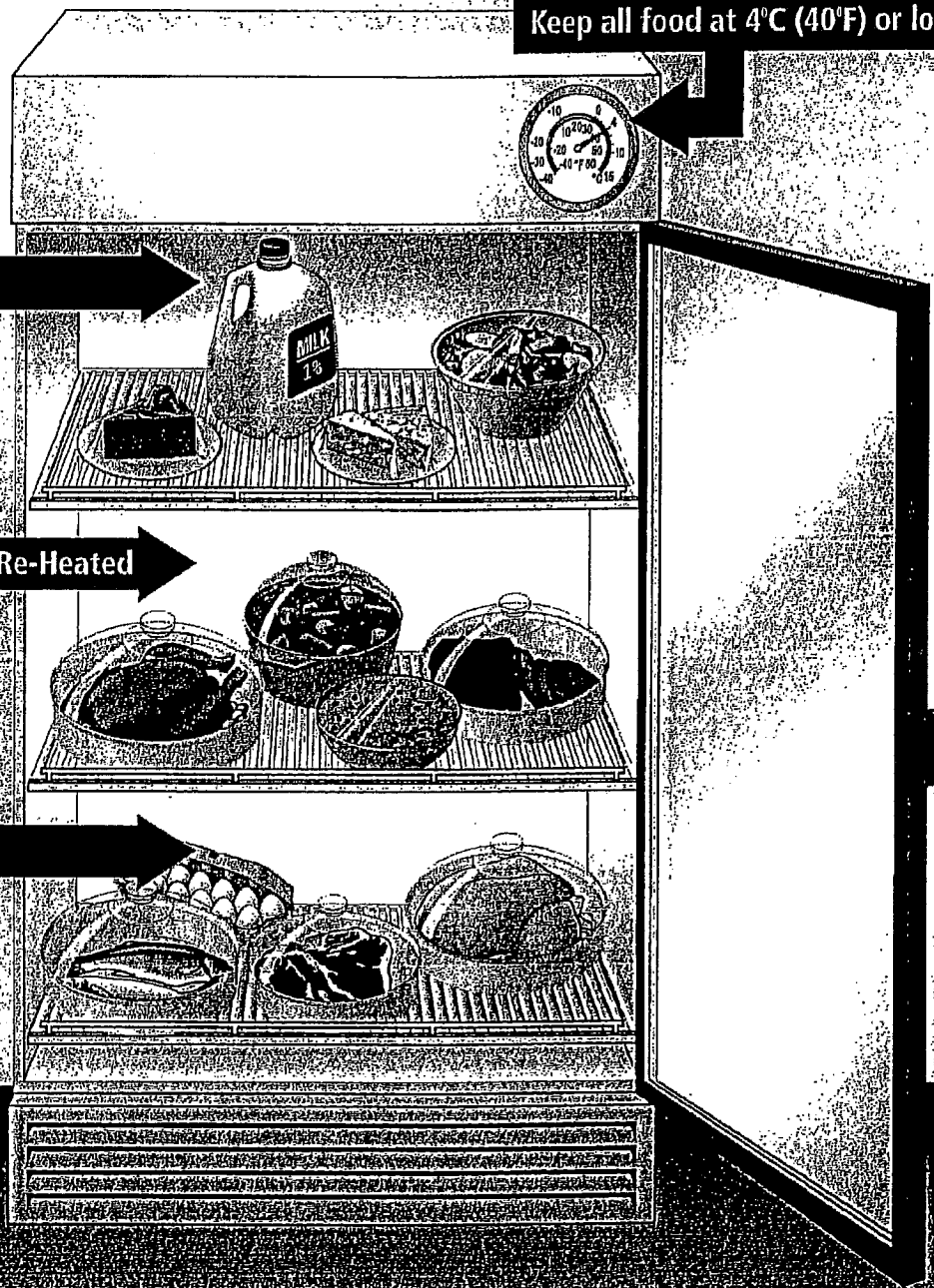
- Store ready-to-eat food on the top shelf

Cooked Food and Food to be Re-Heated

- Store cooked food and food to be re-heated on the middle shelf

Raw Food

- Store raw food on the bottom shelf



- Monitor internal temperature of food with a probe thermometer
- Cover all food and keep your refrigerator clean

For more information, call Region of Peel - Public Health at 905-709-7700.