

Food Safety Fact Sheet

Storing Food in a Walk-In Cooler

Properly storing food in your walk-in-cooler will prevent cross-contamination that can lead to foodborne illness.

Safe Food Storage in a Walk-In Cooler

Organizing your walk-in cooler can maintain food safety, cut food costs, save labor, and most of all, reduce the risk of foodborne illness.




Separate Foods

If possible, designate separate sections of your walk-in cooler for raw and ready-to-eat products. This will minimize the chances of cross-contamination. Another option is to put all raw foods on the bottom shelves and all ready-to-eat foods on the top shelves.

Maintain Correct Temperature

Refrigerated foods must be held at 41°F or lower. To hold them at this temperature in your walk-in-cooler, you need to set the air temperature at 37°F. Also,

- Monitor the food temperature regularly.
- Use proper cooling methods.
- Do not overload the walk-in cooler.
- Use open shelving. Do not line shelving with foil or paper.
- Keep the refrigerator door closed as much as possible.

Cooked Foods			
			
Raw Beef	Raw Pork	Raw Poultry	Raw Seafood
