
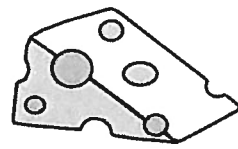

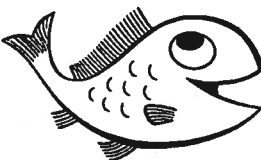

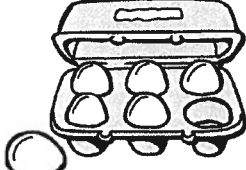

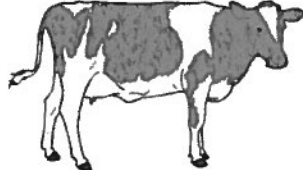
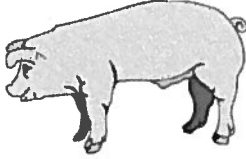



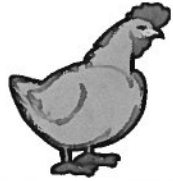

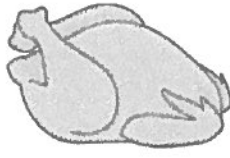




Food Storage Chart

Tabla del Almacenaje del limentos



| | | | |
|---|---|---|---|
| <p>Ready-to-Eat Foods, Fully cooked, Foods and produce Alimentos listos para el consumo, cosinados y verduras</p> |  |  |  |
| <p>Raw Seafood, Fish, Eggs- 145° F Pescado y Mariscos crudo, Huevos</p> |  |  |  |
| <p>Raw Steak -145°F Carne de vaca crudo</p> |  |  | |
| <p>Raw Pork -145°F Carne de Puerco crudo</p> |  |  | |
| <p>Raw Ground Beef – 155°F Carne de res molida crudo</p> |  |  | |
| <p>Raw Poultry -165°F (Pollo) Carne de Aves crudo</p> |  |  |  |

↕ 6" off the floor ↕