

Prevent Cross Contamination

Proper Refrigeration Stacking

Store Time/Temperature Control for Safety (TCS) foods as shown below:

Cold hold at **41°F or below**

Ready-to-eat foods

Including cheese, milk, washed produce, and cooked foods

Unwashed produce

Fruits and vegetables

Cook to **145°F or above**

Seafood, including fish, shell fish, and shell eggs

Cook to **145°F or above**

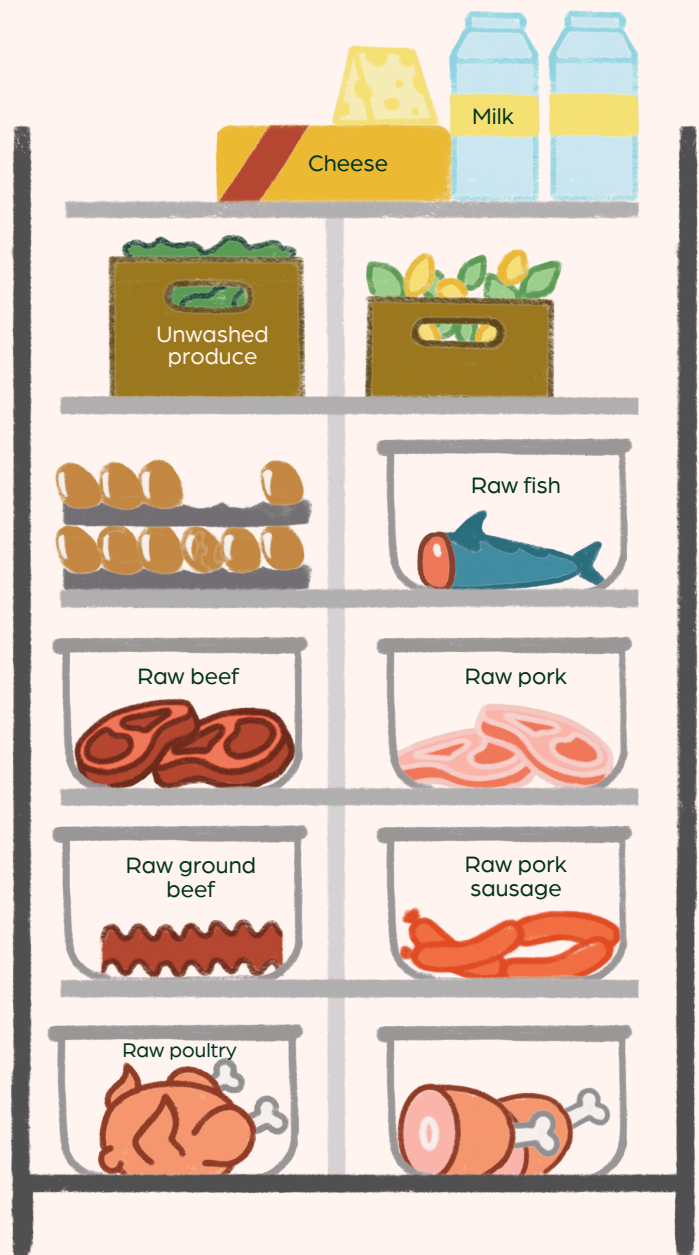
Roasts, including pork, beef, veal, and lamb

Cook to **158°F or above**

Ground meat, including beef, pork, and other meat

Cook to **165°F or above**

Poultry, including whole or ground chicken, turkey, and duck



Whitman County
PUBLIC HEALTH

Pullman Office

1205 SE Professional Mall Blvd #203,
Pullman, WA 99163
(509) 332-6752

Colfax Office

320 N. Main Street Ste. 108
Colfax, WA 99111
(509) 397-6280