Store Food Safely

Prevent contamination in the refrigerator

Keep all food at 4⁰C (40⁰F) 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 **905-799-7700**.

Region of Peel
working with you