

REFRIGERATED FOODS
(except lightly smoked fish or other smoked seafoods)

SAFE if...

- a) Handled safely before refrigeration
Perishable foods, whether hot or cold, should not be left at room temperature longer than 2-3 hours.
Keep cold foods cold by refrigerating promptly.
Cool hot foods quickly.
 - Refrigerate small amounts of food while still hot (example, as soon as a meal is over for leftovers).
 - Refrigerate in small quantities or in shallow (2 inch) layers.
 - Cool pots of hot food by putting pan into sink of ice water and stirring occasionally until cooled (about 30 minutes).
- b) Keep at refrigerator temperature of 40°F. (4°C) or below.
- c) Protected from contact with drip of raw meat, poultry, and fish.

TOP QUALITY if...

- a) Refrigerator temperature is 33-40°F (1-4°C).
The lower the temperature within this range, the longer dairy products and other highly perishable foods remain at top quality.
- b) Packaged so food does not dry out.
- c) Acidic foods are removed from tin cans and put into glass or plastic containers.
- d) Used as soon as possible, i.e., not forgotten.
- e) Not moldy.
If a solid food molds, trim the mold and ½ inch of food beneath it. If a liquid molds, discard it.

*A cold-tolerant strain of Clostridium botulinum will grow in lightly smoked fish and other smoked seafood at refrigerator temperatures. These products should not be stored in the refrigerator longer than three weeks.

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