Storage in Coolers and Freezers

Store foods according to the minimum internal cooking temperature

Foods that are cooling (uncovered or loosely covered): Cool hot foods from 135°F to 41°F within 6 hours AND 135°F to 70°F within 2 hours.

Ready-to-eat Foods
Cooked foods, salads, cheese, fruit and vegetables, desserts, cheese desserts

Raw Animal Foods: Cook to 145°F or above for 15 seconds
Fish, shellfish, seafood, shell eggs, whole muscle intact beef or pork

Raw Animal Foods: Cook to 155°F or above for 17 seconds
Pooled eggs, ground meats, injected or tenderized meats

Raw Animal Foods: Cook to 165°F or above for <1 second (instantaneous)
Poultry, stuffed fish, stuffed meat, stuffed pasta, stuffing containing meat

Refrigerators must maintain a temperature of 41°F or below.
Freezers must maintain a temperature of 0°F or below.

United States Virgin Islands
Department of Health
Division of Environmental Health
https://doh.vi.gov/programs/environmental-health