

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

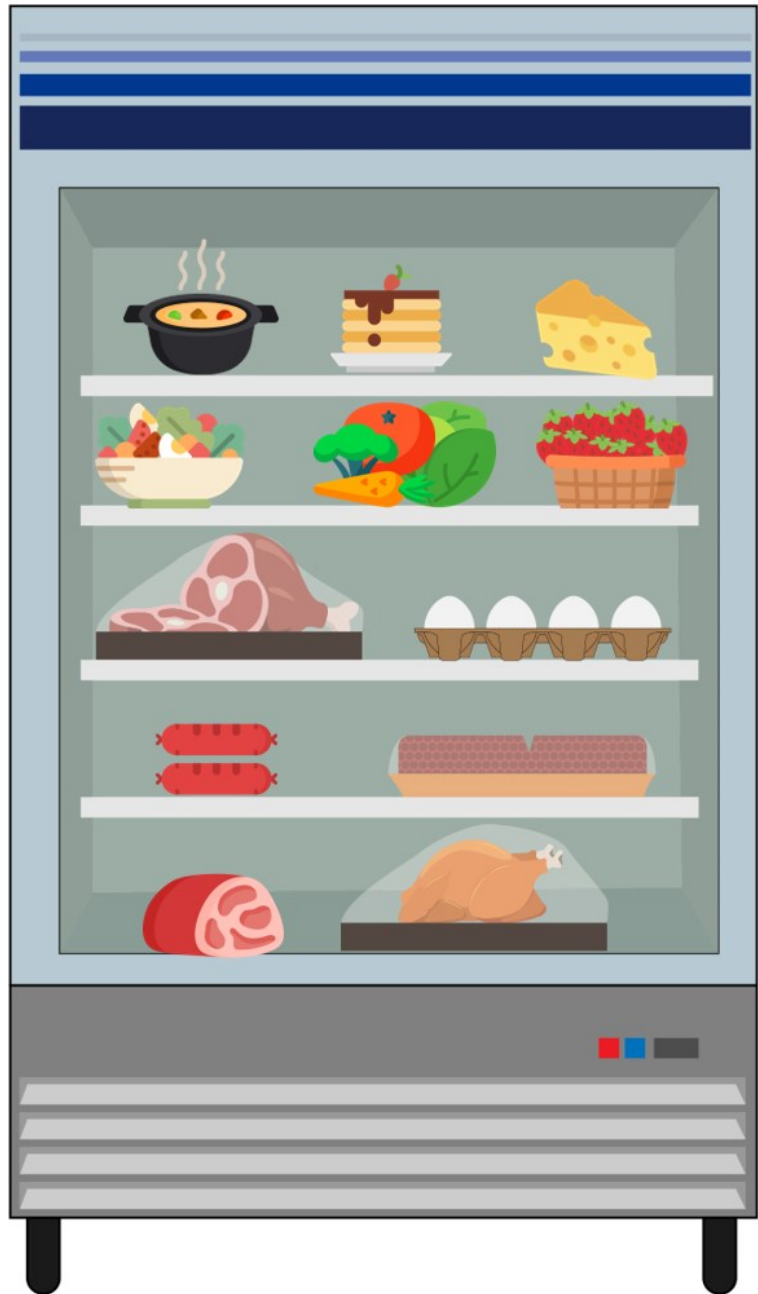
Fish, shellfish, seafood, shell eggs, whole muscle intact beef or pork

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>

