

Keep Food Safe Store it Right



Refrigerate

Check the refrigerator's temperature often to make sure that it is cooling at 40°F or colder, and that the freezer is at or below 0°F.

Immediately put perishable foods into the refrigerator or freezer upon returning home from the grocery store.

Space items in the refrigerator and freezer so that cold air can circulate freely around them.

Put uncooked meat, fish and poultry products in separate plastic bags and set on a plate on the bottom shelf of the refrigerator so raw juices do not drip onto other foods.

Refrigerate meat and poultry up to four days, fish up to one day and ground meats and poultry up to two days.

Keep Food Safe Store it Right



Refrigerate

Check the refrigerator's temperature often to make sure that it is cooling at 40°F or colder, and that the freezer is at or below 0°F.

Immediately put perishable foods into the refrigerator or freezer upon returning home from the grocery store.

Space items in the refrigerator and freezer so that cold air can circulate freely around them.

Put uncooked meat, fish and poultry products in separate plastic bags and set on a plate on the bottom shelf of the refrigerator so raw juices do not drip onto other foods.

Refrigerate meat and poultry up to four days, fish up to one day and ground meats and poultry up to two days.

Keep Food Safe Store it Right



Refrigerate

Check the refrigerator's temperature often to make sure that it is cooling at 40°F or colder, and that the freezer is at or below 0°F.

Immediately put perishable foods into the refrigerator or freezer upon returning home from the grocery store.

Space items in the refrigerator and freezer so that cold air can circulate freely around them.

Put uncooked meat, fish and poultry products in separate plastic bags and set on a plate on the bottom shelf of the refrigerator so raw juices do not drip onto other foods.

Refrigerate meat and poultry up to four days, fish up to one day and ground meats and poultry up to two days.

Leftovers

Cool leftovers and food cooked for later use in the refrigerator or freezer, not on the counter. Leftovers shouldn't be left at room temperature for longer than 2 hours.

Keep leftovers where you'll see them and use within 3-4 days at the most.

Never taste leftover food that looks or smells strange. When in doubt, throw it out.

Follow the "use by," "keep refrigerated" and "safe handling" information on packages. If a package smells or looks suspicious, throw it out even if the "use by" date has not expired.

For faster cooling, store cooked food in small portions and in shallow containers. Avoid overloading your refrigerator—cold air needs room to circulate.

Be alert for signs of food spoilage—never use food from cans that are cracked, bulging or leaking.
TOSS—DO NOT TASTE.

Leftovers

Cool leftovers and food cooked for later use in the refrigerator or freezer, not on the counter. Leftovers shouldn't be left at room temperature for longer than 2 hours.

Keep leftovers where you'll see them and use within 3-4 days at the most.

Never taste leftover food that looks or smells strange. When in doubt, throw it out.

Follow the "use by," "keep refrigerated" and "safe handling" information on packages. If a package smells or looks suspicious, throw it out even if the "use by" date has not expired.

For faster cooling, store cooked food in small portions and in shallow containers. Avoid overloading your refrigerator—cold air needs room to circulate.

Be alert for signs of food spoilage—never use food from cans that are cracked, bulging or leaking.
TOSS—DO NOT TASTE.

Leftovers

Cool leftovers and food cooked for later use in the refrigerator or freezer, not on the counter. Leftovers shouldn't be left at room temperature for longer than 2 hours.

Keep leftovers where you'll see them and use within 3-4 days at the most.

Never taste leftover food that looks or smells strange. When in doubt, throw it out.

Follow the "use by," "keep refrigerated" and "safe handling" information on packages. If a package smells or looks suspicious, throw it out even if the "use by" date has not expired.

For faster cooling, store cooked food in small portions and in shallow containers. Avoid overloading your refrigerator—cold air needs room to circulate.

Be alert for signs of food spoilage—never use food from cans that are cracked, bulging or leaking.
TOSS—DO NOT TASTE.



The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or family status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202)720-2600 (voice and TDD). To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington DC, 20250-9410 or call (202)720-5964 (voice and TDD). USDA is an equal opportunity provider and employer.



The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or family status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202)720-2600 (voice and TDD). To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington DC, 20250-9410 or call (202)720-5964 (voice and TDD). USDA is an equal opportunity provider and employer.



The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or family status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202)720-2600 (voice and TDD). To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington DC, 20250-9410 or call (202)720-5964 (voice and TDD). USDA is an equal opportunity provider and employer.