

Prevent Cross Contamination

Proper Refrigeration Stacking

Store Time/Temperature Control for Safety (TCS) foods as shown below:

Cold hold at 41°F or below

Ready-to-eat foods

Including cheese, milk, washed produce, and cooked foods

Unwashed produce

Fruits and vegetables

Cook to 145°F or above

Seafood, including fish, shell fish, and shell eggs

Cook to 145°F or above

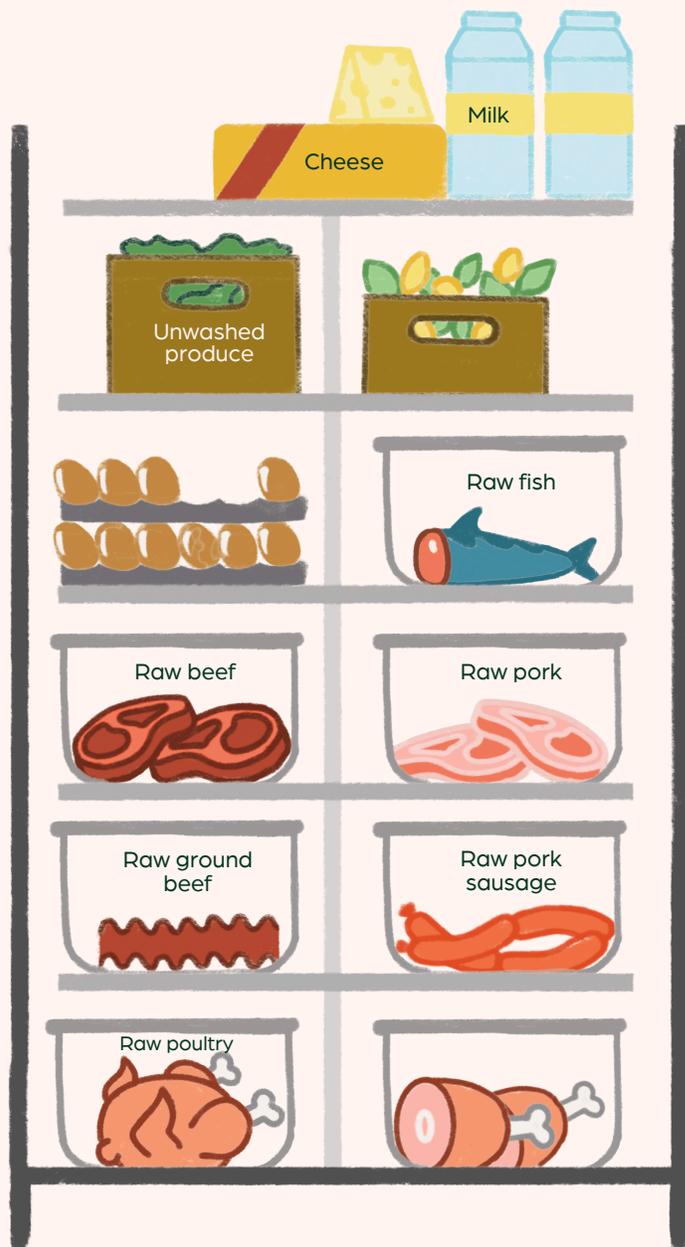
Roasts, including pork, beef, veal, and lamb

Cook to 158°F or above

Ground meat, including beef, pork, and other meat

Cook to 165°F or above

Poultry, including whole or ground chicken, turkey, and duck



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