



# REFRIGERATE RIGHT

PREVENT CROSS-CONTAMINATION



**ready-to-eat**



**foods that will be re-heated and unwashed produce**



**raw meat, fish, and poultry**

- Keep foods wrapped or covered.
- Use shallow pans for quick cooling.
- Store ready-to-eat foods above raw foods to prevent cross-contamination.



© Windsor-Essex County Health Unit, January 2011. HI:\Food Safety\Resources\PDFs

Windsor-Essex County Health Unit | 519-258-2146 ext. 1474 | [www.wechealthunit.org](http://www.wechealthunit.org)  
WINDSOR 1005 Ouellette Avenue ESSEX 360 Fairview Avenue West, Suite 215 LEAMINGTON 215 Talbot Street East