

HOW TO
ORGANIZE YOUR FRIDGE

Food can spoil faster if it's not stored in the proper place. Use this handy guide for a neat and tidy fridge.

1.

Set your fridge temperature to 4°C (39°F) or cooler.

4°C

2.

Store cheeses and deli meats in the deli drawer.

3.

The top shelf is the spot for leftovers, ready-to-eat foods, soda and juice, and berries.

4.

The middle shelf is the coldest part of the fridge. Store eggs, milk and other dairy here.

5.

Keep raw or thawing meat in its original, sealed packaging. Place it on a tray or cookie sheet on the bottom shelf to contain any spills and prevent contamination.

6.

The high-humidity drawer is the perfect place for vegetables that wilt easily, such as leafy greens.

7.

The low-humidity drawer is designed for foods that produce ethylene, a gas that speeds up ripening. Apples, pears, grapes, mushrooms, peppers, papayas, mangoes, oranges and lemons should all live here.

8.

Avoid overcrowding! Keep things spaced out so air can circulate.

9.

The door is the warmest part of the fridge. This is the place for things that don't spoil easily, like water, juice, ketchup, mustard and soda.

10.

Use a Lazy Susan to store jars and containers for easy access.

11.

Label drawers, shelves and storage bins to help everyone locate what they need and return it to its rightful place.

soda

condiments

leftovers

milk & eggs

cheese & meat

fruit

greens