TOP SHELVES
Most consistent temps.
Store dairy, eggs & prepared foods.

DRAWERS
Variable humidity.
Store fruits & veggies (see note at bottom).

BOTTOM SHELVES
Coldest temperatures.
Store meat & cheese.

INSIDE DOOR
Warmest temperatures.
Store sauces & non-perishables.

MORE TIPS

USE CLEAR CONTAINERS
Don’t let food sit until it spoils. You’re more likely to eat what you can see.

MAKE SPACE FOR FIRSTS
Set aside & label space for food that will expire soon, so everyone knows to eat it first.

USE THE DRAWERS WISELY
Put leafy greens in a drawer with high humidity, or in an airtight bag with a damp paper towel. Most other fruits & veggies need low humidity.

#savethefood
When it comes to storing fruits & vegetables, there are two basic types: **VAPORS** and **WILTERS**. They don’t get along, so keep them separate.

**VAPORS.** These fruits & vegetables produce ethylene—a gas that helps them ripen faster. Store them on your counter, or in a low humidity drawer in the fridge.

**WILTERS.** These fruits & vegetables are highly sensitive to ethylene, and will go bad quickly if they’re stored with VAPORS.

### COUNTER/PANTRY
- **Herbs** - place stem in water
- **Beans** (dry)
- **Bread** (up to 2 days) - wrap tightly
- **Dry goods/flour**

### IN THE FRIDGE
- **Butter**
- **Celery** - place stem in water
- **Corn**
- **Cut fruits or veggies** - wrap tightly
- **Herbs** - enclose with damp cloth
- **Meat** (eat within 1-2 days)
- **Mushrooms**
- **Okra** - eat soon
- **Zucchini**

### IN THE FREEZER
- **Berries**
- **Butter**
- **Hard cheese**
- **Meat**
- **Veggies (cut)**

Remove all air

Find more at [www.cswd.net/foodwaste](http://www.cswd.net/foodwaste)