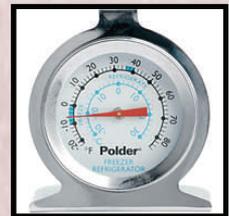


Other Items

Store Foods Safely In The Refrigerator And Freezer

Refrigerators and freezers play an extremely important role in the safety of your food. When used correctly, they slow the growth of bacteria on foods you intend to eat at a later time or date. Below you will find some guidelines on how to safely store foods in your refrigerator and freezer.

- It is important that you check the temperature of your refrigerator and freezer daily. Refrigerators should be between 32° F and 40° F, while freezers should be 0° F or below. You can do this by using an appliance thermometer similar to the one pictured to the side.



Tips For Keeping Your Refrigerator And Freezer Cold



- Don't pack the refrigerator too full. Cold air must be able to circulate to keep food cold.
- Keep the refrigerator and freezer doors closed as much as possible. Know what you want to get out before you open the door.
- Be sure the door seals are tight.

- Where and how you store food in the refrigerator is also important.
 - Raw meat, poultry, and seafood should be stored on the bottom shelf of the refrigerator. Have a plate or a pan under them to catch any juices that may drip.
 - Place cooked foods, fruits, vegetables, and ready-to-eat foods on separate shelves or bins, away from raw meats, poultry, or seafood.
 - Do not store perishable foods or eggs on the door of the refrigerator. That is the warmest place in the refrigerator.



**Let's work together to
keep your food safe.**

- Lastly, in order to store your food safely in the refrigerator, you must keep your refrigerator clean.
 - Wipe up spills immediately. It is also a good idea to clean the outside of your leftover containers before placing them inside your refrigerator.
 - You should clean your refrigerator thoroughly once a week. Take everything out and place it in coolers with ice packs. Clean refrigerator surfaces with warm soapy water. Rinse with clean water. Allow to air dry or dry with paper towels. Wipe off containers before putting them back in the refrigerator. This is also a good time to throw out old leftovers or outdated food items.