

YOUR FRIDGE + FOOD SAFETY

Keeping your refrigerator clean and organized helps to minimize food spoilage and reduces your risk of foodborne illness.

COOKED LEFTOVERS

Leftovers are safe for 3 to 4 days in the refrigerator.

TEMPERATURE

An appliance thermometer lets you know your fridge is set to 40 °F or below.

RAW MEAT

Prevent juices from leaking by storing on a wrapped plate or in a sealed container.

DOORS

Temperature changes frequently—avoid storing perishable foods here.

SEALED DRAWERS

Drawers are the best storage option for fruits and vegetables.

MAIN COMPARTMENT

Temperature is more stable—store perishable foods like raw meat, dairy, and eggs here.

FREEZER

Set to 0 °F or below. Frozen food is safe forever though quality may suffer with lengthy storage.

ADDITIONAL TIPS

Clean refrigerator surfaces with hot, soapy water and diluted bleach solution.



Keep fridge smelling fresh by placing an opened box of baking soda on a shelf.



For more food safety tips, go to

—**FoodSafety.gov**—

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