REPRECERATOR CARE TE

Ideal Temperature



40 °F or below

Avoid "Overpacking." Cold air must circulate around refrigerated foods to keep them properly chilled.

5 Steps to a Clean Fridge

- 1. Remove all items in the refrigerator, tossing any that are old.
- 2. Remove drawers and place in a sink of hot, soapy water.
- 3. Wipe down the inside of the fridge with a mild soap or a solution of equal parts vinegar and water.
- 4. Wash the soaking drawers, rinse, dry and return them to the refrigerator.
- 5. Now you are ready to put everything neatly back.

Keep it Smelling of Fresh

- An opened box of baking soda- is a great homemade air freshener to absorb unpleasant smells and keep your fridge odor-free
- Crumple a piece of a brown paper bag into a ball and place it alongside fruits and veggies in the crisper drawer for odor protection. A crumpled paper bag works wonders at removing smells in the crisper.



Ready-to-eat foods, Nearly all fruits & vegetables (except crisper drawer items

Middle Shelf

Butter, Cheese, Deli meats

Bottom Shelf

Raw meat, Fish, Poultry, Eggs, Milk & Leftovers

Crisper Drawers

Leafy greens, celery, broccoli, melons, apples, figs, apricots



Oils, Sauces & Fruit juices