

Is Your Refrigerator Running? ...

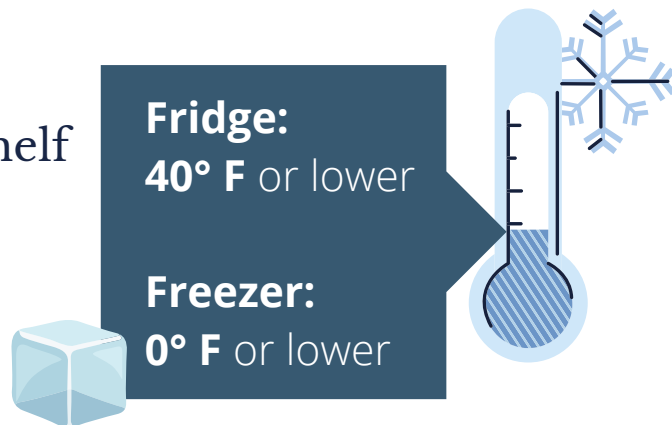
Social distancing might have you taking fewer trips to the market, and storing more food at home.

Follow the checklist below to ensure your fridge is in optimal condition for food safety!






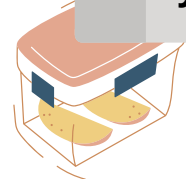
Check its Temperature

- Keep a thermometer on the center shelf
- Fridge temperature is below 40° F
- Freezer temperature is below 0° F




Be Savvy with Storage

- No expired food in the fridge 
- Raw meat, poultry, seafood are sealed to prevent contamination
- Milk is placed on a shelf, not in the door
- Eggs are in their original carton on a shelf 
- Meat and cheeses are stored in meat drawer
- All food is covered and marked with an "eat-by" date 



Keep it Clean

- The fridge gets cleaned regularly 
- The fridge is free from odors
- The fridge is free from spills, juices, dirt, crumbs

