


PROPER FOOD STORAGE

REDUCE YOUR FOOD WASTE
BY PROPERLY STORING FOOD



FRIDGE SETTINGS



The U.S. Food and Drug Administration recommends keeping your refrigerator temperature at 40° F (4° C). The freezer temperature should be 0° F (-18° C).



MEAT, POULTRY, EGGS, AND FISH

- Raw meats and dairy products should never sit out for more than two hours and no more than one hour if the air temperature is above 90° F.
- Leftover meat and dairy products should also be promptly placed in the fridge.
- Don't over pack the fridge or freeze and leave space to allow air to properly circulate.






FRUITS AND VEGGIES

- Softer fruits tend to ripen quickly and last longer when placed in a cold and dry area.
- Vegetables and fruits should always be stored separately from raw meat and dairy to avoid contamination with bacteria.



PRODUCT DATES

- **"Best By"** and **"Sell by"** dates identify food quality not food safety. Review your food using your senses to determine if an item has changed color, consistency, or texture.
- **"Use by"** dates identify the last date that an item is recommended for use. These dates are typically seen on meat, fish, poultry, and eggs.
- An easy way to extend the shelf life of food products is to seal them in air-tight packaging and place them in the freezer until needed.



Please contact the Citizen Service Center at
(626) 744-7311 for any questions or concerns



ZERO WASTE
PASADENA 2040

