

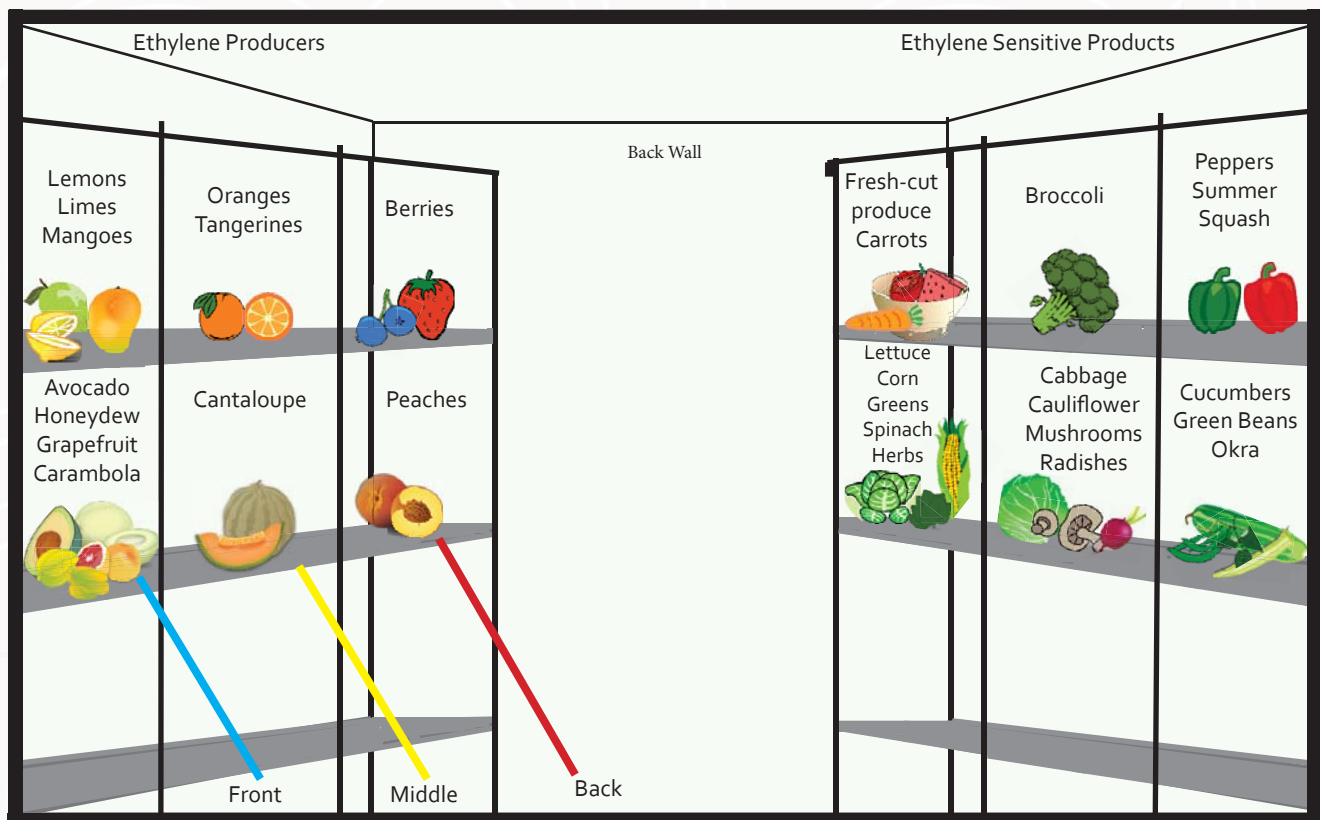
# Refrigeration Storage

## Best Practices:

- Keep produce that needs to be kept at a lower temperature in the back
- Store produce at least 6 inches off of the floor
- Store produce above raw meats, poultry and eggs
- Cleaning should be monitored and verified
- Products should be visually inspected to prevent cross-contamination during storage



Refer to this walk-in refrigerator to know where to place produce items to ensure that products will stay fresh for the longest amount of time:



**What Is Ethylene?** Ethylene is an odorless, colorless gas that speeds up ripening and can lead to premature decay of nearby ethylene sensitive produce so it is important to store ethylene producers in a separate area than ethylene sensitive products.

**Some fruits ripen after harvest and premature refrigeration will cause them to lose flavor and develop a mealy texture. Store these fruits at room temperature until they are fully ripe or soft, then refrigerate:**

Avocados, Cantaloupe, Carambola, Honeydew, Papaya, Peaches, Plaintains, Tomatoes

