Make the Most of Your New Refrigerator

Follow these tips to increase visibility and consumption of dairy products, fruit and vegetables for your community.

TIPS FOR STOCKING YOUR REFRIGERATOR

- Organize items in rows, similar to a grocery store.
- Keep all **labels facing outward** so they are easy to read.
- **Group like items** together on the same shelf.
- Use containers to keep loose fruit and vegetables organized.
- Rotate new stock to the back and keep sooner expiration dates at the front.

TIPS FOR REFRIGERATOR MAINTENANCE

- Set the refrigerator to maintain a temperature of 40°F (4.4°C) or below.
- Use an appliance thermometer to monitor the refrigerator temperature regularly.



BENEFITS



Community members can easily find items.

Food stays fresh longer.



Items are used before the expiration dates.

Questions? Contact info@milkmeansmore.org

Blue Cross Blue Shield of Michigan is a nonprofit corporation and independent licensee of the Blue Cross and Blue Shield Association. Blue Cross Complete of Michigan LLC is an independent licensee of the Blue Cross and Blue Shield Association.