

STORING FRESH FRUITS & VEGETABLES

	Produce	Storage time	Storage Recommendations
Group 1	Apples	Apples	<ul style="list-style-type: none"> • These items can be kept at room temperature to ripen. • Refrigerate (40 °F) for a longer life. DO NOT refrigerate tomatoes until fully ripened. • Store these fruits away from other produce. They may cause other produce to rot.
	Apricots	Apricots	
	Peaches	Peaches	
	Pears	Pears	
	Melons	Melons	
	Tomatoes	Tomatoes	
Group 2	Cherries	Cherries	<ul style="list-style-type: none"> • Keep these items refrigerated (40 °F). • For higher quality, cover with a damp paper towel. • Do not wash until ready to use.
	Fresh Herbs	Fresh Herbs	
	Leafy greens	Leafy greens	
	Raspberries	Raspberries	
	Strawberries	Strawberries	
Group 3	Beets	Beets	<ul style="list-style-type: none"> • Keep these items refrigerated (40 °F). • For better quality, these can be stored in an unsealed or vented plastic bag. • Other produce in this group includes oranges, celery, radishes, and parsnips.
	Carrots	Carrots	
	Corn	Corn	
	Peppers	Peppers	
	Summer Squash	Summer Squash	
Group 4	Cucumbers	Cucumbers	<ul style="list-style-type: none"> • These items are easily damaged by cold. • Keep these items refrigerated (40 °F), but check daily for signs of rot. The fridge door is best. • Do not wash until ready to use.
	Green Beans	Green Beans	
	Eggplant	Eggplant	
Group 5	Garlic	Garlic	<ul style="list-style-type: none"> • These items do not need refrigeration. • Store in a cool room (50-60 °F). • For better quality store on a wire rack or hang in a net bag so air can flow. • Do not wash until ready to use.
	Onion	Onion	
	Potatoes	Potatoes	

