



Food Storage Temperature Recommendations

Follow the storage guidelines below for the best quality and safety of the food you receive

Food Class	Temperature (Food and Storage)
Refrigerated	At or below 41°F
Frozen	At or below 0°F
Produce, whole (apples, bananas, corn, cucumber, garlic, grapefruit, lemons, limes, oranges, melons, onions, oranges, peppers, potatoes, squash and tomatoes)	Dry Storage 
Produce, whole (all others not listed above) 	At or below 41°F
Produce, cut	At or below 41°F

Other Tips:

- **Keep a thermometer** in your fridge and freezer. Check the temperature frequently and record in a nearby temperature log.
- Refrigerators should **at or below 41°F**; freezers should be **at or below 0°F**
- **Adjust fridge and freezer** units if temperature is not correct.
- **Food Gatherers has thermometers in inventory!** Item #702151 bundled in Packages of 100. Keep some for your pantry and distribute to your clients.

