

# Home Fridge Storage Hierarchy

## Top Shelf



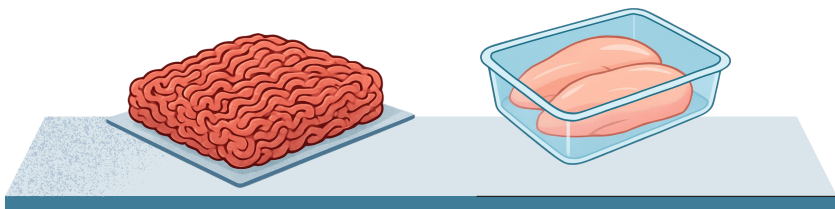
The top shelf is best for items that are already cooked and ready to eat. You don't have to worry about contamination from uncooked items above. Store ready-to-eat foods; such as leftovers, juices, prepared snacks

## Middle Shelves



Middle shelves are best for items that need consistently cold temperatures. Store dairy items; such as milk, cheese, yogurt, and eggs still in their carton here

## Bottom Shelf



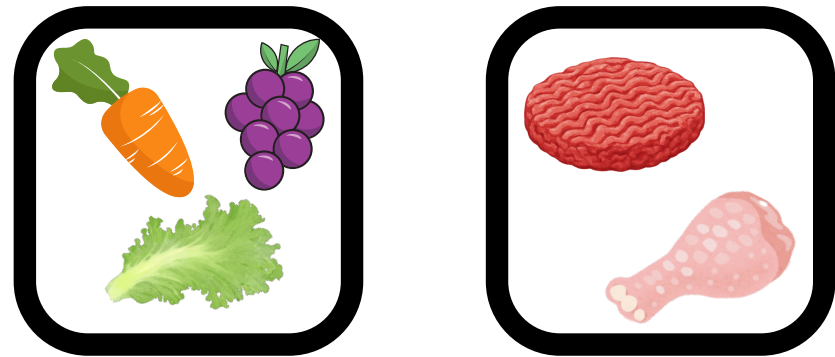
Bottom shelves should be reserved for raw proteins. These will be items that must be cooked before eating. This could be raw chicken, fish, and meat

## Fridge Doors



Fridge doors are usually the warmest part of the fridge. Store items that are generally safe without temperature control: condiments, sodas, water

## Crisper Drawers



These drawers are typically designed to keep fruits and vegetables at proper humidity levels for freshness.

\*If you have a crisper drawer below your bottom shelf, use one to store your packaged raw proteins, and the other to store fruits and veggies. By storing raw protein in one of these drawers, you can easily contain any drippings, and then you can use your bottom shelf for extra general storage.