

Where to Put Food in Your Fridge

Everyone has their own method of where they put food in their refrigerator, but no one is ever really told where food products are *supposed* to go. Read these tips to become enlightened on proper fridge organization.

○ Eggs and Dairy

Place milk, yogurt, eggs, and other similar goods in the lower back corner of your fridge. This area is coldest and will keep these products from spoiling early like they would if kept on the door.

○ Raw Meat

Dinner prep is hard enough. Don't add to the work and risk of raw meat dripping and contaminating other foods by placing it on the bottom shelf to prevent unwanted messes.

○ Deli Meats

Keep deli meats in the very bottom drawer to keep them extra cold or, if you do not have this type of drawer, keep them on a lower shelf.

○ Fruits and Veggies

Pay attention to the drawers in your fridge if they are pre-labeled "fruits" or "vegetables" because they are designed specifically for that type of produce. Fruits stay fresh longer in low humidity levels, while vegetables thrive in higher humidity. If there is no humidity control or difference between the two compartments, leave the fruit drawer cracked open slightly to allow air to flow better. For best storage, keep these foods loosely wrapped in a plastic bag or in the packaging they came in and avoid washing them until before they are consumed to prevent mold.

○ Condiments

The door is the warmest place in your refrigerator because it is exposed to changing temperatures anytime someone goes into the fridge, but that is no problem for ketchup, pickles, and salad dressings. Items like these are made with ingredients that help preserve these spreads and toppings for a long time.

○ Beverages, Leftovers, and Everything Else

Last weekend's take out is one of the first things we tend to forget about and lose in our refrigerators. Keep these types of foods at eye level so you remember to eat them first. Snacks, sodas, and other items that are not at risk of going bad easily can also be placed on higher shelves.



ARRANGED PRO TIP

Lazy Susan turntables aren't just for your pantry. Put one or more in your fridge and place yogurt and other products that are quick to expire on it so that their expiration labels are easy to see and so they won't get lost in your fridge.

If your refrigerator is heavily stocked and will take too long to reorganize, we can help.

ARRANGED will implement a plan to declutter and professionally organize your fridge in a functional, aesthetically-pleasing way. Cook dinner for your kids while Dana makes life easier for you!

Click [here](#) to learn more about ARRANGED's organizing services, then read our [Testimonials](#).

[Contact us](#) to schedule a complimentary phone consultation.

