

Foods In My Refrigerator TEXT

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I just went grocery shopping, and now I have so much food to put away. Some food, like crackers, cookies, and bread, gets stored in my pantry. Meats, dairy products, and produce must be kept cold to prevent harmful bacteria from growing on them. My refrigerator is set at 40 degrees Celsius. Most foods can be stored in the refrigerator for 6 days before spoiling. Once foods start to spoil, they should be thrown away.

I'll start by putting away my dairy products.
I like to put my milk and eggs on the top shelf.
I put my cheese and yogurts in a drawer.

Next, I will put away the meats that I bought.
This week, I am planning to make Chicken and Fish.
I'll put them on the second shelf, where I can easily find them.

Finally, I will put away my produce. Keeping my fruits and vegetables in the refrigerator helps to keep them crispy and fresh longer.
I'll put my apples, strawberries, and grapes in one drawer. And my green beans and broccoli in another drawer. I store my lettuce on a shelf because it's big and round and doesn't always fit well in a drawer.

What types of food do you store in your refrigerator?