

# Storing Fresh Produce



## Temperature:

- Coolers need to be set to maintain food temperatures of 41° or cooler
- Due to the door being opened and closed throughout the day, a reliable thermometer should be kept near the door where it is the warmest
- Store produce that needs to be kept at a lower temperature in the back
- Store produce above raw meats, poultry and eggs



## Products best kept in dry storage:

- Avocados (unripe)
- Mangos
- Onions
- Papaya
- Plantains
- Potatoes
- Squash (hard - butternut, acorn, etc.)
- Tomatoes (ripe)
- Watermelon

## Ripening:

Ethylene is an odorless, colorless gas that speeds up ripening and can lead to premature decay of nearby ethylene sensitive produce. It is important to store ethylene producers in a separate area than ethylene sensitive products.

### ETHYLENE PRODUCERS

|            |            |
|------------|------------|
| Avocado    | Limes      |
| Cantaloupe | Mangoes    |
| Carambola  | Oranges    |
| Grapefruit | Peaches    |
| Honeydew   | Tangerines |
| Lemons     |            |

### ETHYLENE SENSITIVE PRODUCTS

|             |                   |          |
|-------------|-------------------|----------|
| Broccoli    | Fresh-cut produce | Okra     |
| Cabbage     | Green Beans       | Peppers  |
| Carrots     | Greens            | Radishes |
| Cauliflower | Herbs             | Spinach  |
| Corn        | Lettuce           | Summer   |
| Cucumbers   | Mushrooms         | Squash   |



*This institution is an equal opportunity provider.*