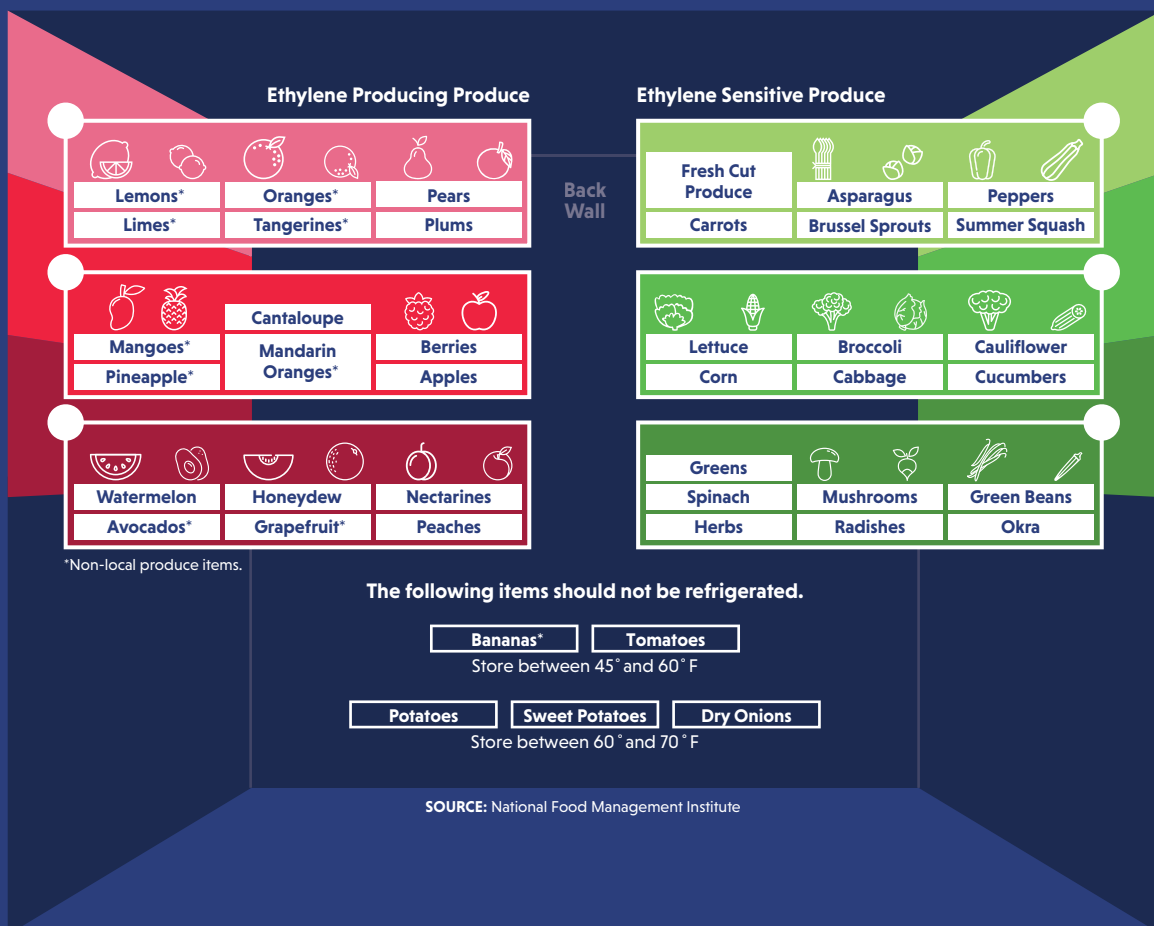


STORING FARM FRESH PRODUCE

Coolers need to be kept at 41 degrees Fahrenheit or less, but the temperatures inside can range from 32 to 41 F, depending on proximity to the door. Colder temperatures are found in the back and warmer temperatures in the front near the door. Some kinds of produce should be stored at warmer temperatures near the door for best quality. Ethylene gas is produced by some vegetables and fruits. By storing ethylene-producing items away from ethylene-sensitive items, you can keep the ethylene-sensitive produce fresher and longer.

SHELF LIFE DEPENDS ON THE QUALITY AND CONDITION OF THE PRODUCE WHEN YOU RECEIVE IT. PRODUCE THAT IS IN GOOD CONDITION WILL KEEP LONGER. UNWASHED PRODUCE WILL ALSO KEEP LONGER. MAKE SURE TO STORE UNWASHED PRODUCE BELOW ANY CLEAN PRODUCE TO AVOID CROSS-CONTAMINATION. AS ALWAYS, PRODUCE SHOULD BE STORED ABOVE MEAT AND SEAFOOD AS OUTLINED IN SERVSAFE GUIDELINES.

STORING PRODUCE IN A WALK-IN REFRIGERATOR



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