

# How to properly store

## FRUITS & VEGETABLES

### Refrigerator

Apples (>7 days)      Figs  
Apricots                      Honeydew  
Cantaloupe

(Unwashed in a Single Layer)

Blackberries              Raspberries  
Blueberries                Strawberries

(Unwashed in a Plastic Bag)

Broccoli                      Green Onions  
Carrots                        Lettuce  
Cauliflower                   Peas  
Corn                              Radishes

(Store in a Paper Bag)

Mushrooms                      Okra

Artichokes                      Kale  
Asparagus                      Lima Beans  
Beets                              Leafy Vegetables  
Brussels Sprouts                      Leeks  
Cabbage                              Plums  
Celery                              Spinach  
Cherries                              Sprouts  
Grapes                              Summer Squash  
Green Beans                      Yellow Squash  
Herbs (not Basil)                      Zucchini

### Countertop

Apples (<7 days)      Tomatoes  
Bananas

Basil                              Mangoes  
Cucumbers                      Oranges  
Eggplant                        Papaya  
Garlic                              Peppers  
Ginger                              Persimmons  
Grapefruit                      Pineapple  
Jicama                              Plantains  
Lemons                        Pomegranates  
Limes                              Watermelon

### Cool, Dry Place

Acorn Squash                      Pumpkins  
Butternut Squash      Spaghetti Squash  
Onions\*                              Sweet Potatoes  
Potatoes\*                              Winter Squash

\*Keep away from each other

### Counter/Fridge

(Ripen on Counter, Then Refrigerate)

Avocados                        Pears  
Nectarines                        Plums  
Peaches

Kiwi

High Ethylene Producers:

Keep away from other fresh produce to slow down ripening/spoilage.