



Prevent Food Waste with Proper Storage!

Store in a cool, dark cupboard or pantry

Potatoes
Onions
Garlic
Mango
Pineapple
Watermelon

Store in the fridge

HIGH HUMIDITY DRAWER

Carrots
Broccoli
Leafy greens
Lettuce

LOW HUMIDITY DRAWER

Cherries
Berries
Grapes

ON THE SHELF

Asparagus (in a jar with water)
Mushrooms (in a paper bag)
Leafy herbs (in a jar with water)

Ripen on the counter, then store in the fridge

Avocados
Apples
Tomatoes
Citrus
Stone fruit

On the counter

Bananas
Winter squash
Basil (in a jar with water)



save the food,
san diego!

savethefoodsd.org | [@sdfoodsyst](https://twitter.com/sdfoodsyst)