How To Organize Your Refrigerator

- Always Wrap Or Cover Food Before Storing
- Label The Food. Include The Name And The Date By Which It Should Be Eaten Or Thrown Out
- Store Food In This Order To Prevent Cross-Contamination:
  - Ready-to-eat food
  - Seafood
  - Whole cuts of beef and pork
  - Ground meat and ground fish
  - Whole and ground poultry
- Rotate Food: First-In, First-Out
- Always Remember: When In Doubt, Throw It Out