

Leftovers can last 4 months or more in the freezer so don't forget to label what's inside.



Trim stems, place in water, cover loosely, refrigerate up to 1 week.



Sort berries, place loosely in a container, and allow air to circulate.



Refrigerate apples in a breathable bag, 4-6 weeks, in the low-humidity drawer.



Store whole melons at room temp. until ripe. Ripe melons keep 2-3 weeks in the fridge.



## Follow the 2-3-4 Rule!

# 2

Store leftovers within 2 hours!

# 3

Leftovers are good in the fridge for 3 days!

# 4

Leftovers are good in the freezer for 4 months or more!

Learn more here



## FRUIT & VEGETABLE STORAGE GUIDE


An Initiative of



Hamilton County  
ReSource

Brochure content by King County Natural Resources and Parks,  
Solid Waste Division and Seattle Public Utilities.


## HOW TO STORE FRUITS

- A**  **Apples** Fridge – Separate from other produce.


---

- B**  **Bananas & Plantains** Counter – Store away from other produce.


---

-  **Berries** Fridge – Store in a container, lid ajar and lined with a paper towel. Wash just before eating to avoid mold.


---

- C**  **Cherries** Fridge – Store in a plastic bag or sealed container. Wash just before eating to avoid mold.


---

-  **Citrus Fruits** Fridge – Store loose in crisper drawer.


---

- G**  **Grapes** Fridge – Store in a sealed container. Wash just before eating to avoid mold.


---

- M**  **Melons** Ripen on the counter, then store in the fridge. Store loose.


---

- P**  **Peaches & Stone fruit** Ripen on the counter, then store in the fridge. Store loose.


---

-  **Persimmon** Ripen on the counter, then store in the fridge. Store loose.

---


-  **Pears** Ripen on the counter, then store in the fridge. Store loose.

---


- T**  **Tropical fruits** Ripen on the counter, then store in the fridge. Store loose.

*\*Check and change water as needed.*


## HOW TO STORE VEGETABLES

- A**  **Avocados** Ripen on the counter, then store in the fridge. Store loose.


---

-  **Asparagus** \* Fridge – Remove bands and ties. Store upright in a glass of water with a plastic bag over the top.


---

- B**  **Basil** \* Counter – Remove bands and ties. Trim stems and store in water with a plastic bag over the top.


---

-  **Beans** Fridge – Store in a plastic bag or sealed container.


---

-  **Bell Peppers** Fridge – Crisper drawer. Store loose.


---

-  **Broccoli** Fridge – Crisper drawer. Wrap in a damp paper towel. Check and change the paper towel as needed.


---

-  **Brussel Sprouts** Fridge – Crisper drawer. Store in a sealed container.


---

- C**  **Cauliflower** Fridge – Crisper drawer. Store in a plastic bag or sealed container.


---

-  **Celery** Fridge – Store in a plastic bag or sealed container.


---

-  **Corn** Fridge – Store loose. Keep in husks.


---

-  **Cucumbers** Fridge – Crisper drawer. Store loose.


---

- E**  **Eggplant** Fridge – Crisper drawer. Store loose.


---

- G**  **Garlic** Cupboard/Pantry – Store loose.


---

-  **Green Onions** \* Fridge – Wrap in a damp towel or store upright in a glass of water.


---

- H**  **Herbs, Leafy** \* Fridge – Wrap in a damp towel or store upright in a glass of water.


---

-  **Herbs, Woody** \* Fridge – Wrap in a damp towel in a sealed container.


---

- L**  **Leafy Greens** Fridge – Remove bands and ties. Store in a sealed container lined with a dry paper towel.


---

- M**  **Mushrooms** Fridge – Store in a paper bag.


---

- O**  **Onions** Cupboard/Pantry – Store loose or in a mesh bag separate from potatoes.


---

- P**  **Potatoes & Sweet Potatoes** Cupboard/Pantry – Store loose in a paper bag separate from onions.


---

- R**  **Root Vegetables** Fridge – Wrap whole or sliced pieces in a damp towel.


---

- S**  **Squash (Winter)** Cupboard/Pantry – Store loose.

---

- T**  **Tomatoes** Ripen on the counter out of direct sunlight. Then store in fridge separate from other produce.

---

- Z**  **Zucchini (Squash)** Fridge – Wrap whole or sliced pieces in a damp towel.