Does danger lurk behind the door of your fridge?

The refrigerator helps keep food fresher for longer. But bacteria will grow even in a cold refrigerator.

Clean your refrigerator once a week and take simple steps to make sure your fridge is food safe.

**Protect your family from foodborne illness with these helpful tips!**

- **Keep a thermometer inside to be sure temperature is 40°F or below**
  - Throw out uneaten or moldy leftovers after 3-5 days
  - Check expiration dates often
  - Clean shelves with vinegar or a mild detergent
  - Store condiments in the door where temperatures are warmer
  - Store milk and eggs inside where temperatures are coolest
  - Separate raw meats from other foods, and store meats in shallow containers on the bottom shelf to prevent dripping

**Worksite Wellness Initiative:** by Leah Gorham, Dietetic Intern
CUNY School of Public Health, Hunter College 59:9/15
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