



March Tip of the Month:

Spring Cleaning Tips for Your Refrigerator!

Spring starts on March 20th so if you haven't already started doing your spring cleaning, here are some tips to help you get your business ready for the warmer weather.

1. To eliminate the possibility of electrocution, the first thing you should do is unplug your refrigerator or freezer if accessible.
2. Empty each shelf of all items and utilize coolers for temporary storage.
3. Sort through each item and throw away all expired and moldy food. Remember to live by the phrase "when in doubt, throw it out."
4. Use a highly absorbent microfiber cloth and mitt to completely wipe down the interior of your refrigerator or freezer. Make sure all stains and crud have been removed.
5. Once your refrigerator or freezer has been entirely wiped down, utilize a food-safe sanitizer to disinfect surfaces from bacteria and mold.

6. Removing dust and debris is an extremely simple solution for decreasing your kitchen's energy costs and increasing efficiency of refrigerators and freezers. Detach the protective grill and brush the coils and fan to eliminate dust and dirt. Use a vacuum to suck up all the remaining debris.

7. Clean the area around your refrigerator or freezer by thoroughly mopping the floor under and around your units. Don't forget to wipe down the debris on top as well.

8. Once your units are completely clean, as well as the area around them, the last step is to restock the shelves in an organized way. Labeling products allows you to easily track their freshness and color-coded bins create a visual display for better organization. Additionally, older items should be moved to the front so they can be used first. Always make sure you are using proper food placement procedures for items such as fruits and vegetables and raw meats so cross-contamination does not occur.