



# SHORT-TERM PRODUCE STORAGE GUIDE

## FAN

**BACK**  
**FONDO**  
**ARRIÈRE**



32-36°F/1-2°C

Artichokes  
Beets  
Bok Choy  
Coconuts  
Corn  
Fresh-Cut Fruit  
Garlic (Fresh Peeled)  
Grapefruit  
Green Onions

Juices  
Kale  
Mushrooms  
Onions  
Parsnips  
Pineapple  
Rhubarb  
Shallots  
Strawberries

Apples  
Apricots/Plums  
Asparagus  
Broccoli  
Brussels Sprouts  
Cabbage  
Cantaloupe  
Carrots  
Cauliflower  
Celery  
Cherries  
Fennel

Figs  
Grapes  
Iceberg/Green Leaf  
Kiwi Fruit  
Nectarines/Peaches  
Peas  
Pears  
Radishes  
Spinach  
Spring Mix  
Turnips  
Watercress

**CENTER**  
**CENTRO**  
**CENTRE**



35-39°F/2-4°C

Fresh-Cut Salads

Avocados (Ripe)  
Collard Greens  
Green Beans

Herbs (except Basil)  
Leeks  
Parsley

**FRONT**  
**FRENTE**  
**AVANT**



38-55°F/3-13°C

Cranberries  
Tomatillos



**DRAIN**

Avocados (Unripe)  
Basil  
Bell Peppers  
Carambola  
Cherimoya  
Cucumber  
Eggplant  
Honeydew  
Lemons

Limes  
Oranges  
Potatoes  
Squash (Soft Shell)  
Tangerines  
Tomatoes (Unripe)

**DOOR**

## OUTSIDE OF COOLER

**OUTSIDE**  
**AFUERA**  
**À L'EXTÉRIEUR**



55-65°F/13-18°C

Garlic (Fresh Unpeeled)  
Ginger Root  
Guava  
Mango  
Plantains

Papaya  
Pumpkins  
Squash (Hard Shell)  
Sweet Potatoes  
Tomatoes (Ripe)  
Watermelon

These items are extremely sensitive to ethylene gas. Isolate from other produce.

