

# How to Organize Your Fridge

This is how to organize your fridge, so that you have less food waste because wasting food stinks.

Some spots in your fridge are warmer than others.

The doors are the warmest part, perfect for condiments.

The upper shelves are the most consistent temperature.

This is the best place for leftovers, drinks, and food that don't need to be cooked like lunch meat, cheese, or yogurt.

The lower shelves are the coldest.

This is the best place for raw ingredients that will eventually be cooked such as raw meat, eggs, and seafood.

The drawers are cool and dry, perfect for veggies in one drawer and fruit in the other drawer.

Keep an eat me first bin for food that is close to going bad.

Make sure your refrigerator temperature is set to 40 or below.

Doing all this means you're saving money by having less food in the garbage and more on your plate.