

Storing Fresh Fruits and Vegetables

Refrigerator

Apples	Artichokes	Herbs (not basil)
Apricots	Asparagus	Leafy Vegetables
Asian pears	Avocados	Leeks
Berries	Green Beans	Lettuce
Cherries	Beets	Mushrooms
Cut Fruit	Belgian Endive	Peas
Figs	Broccoli	Radishes
Grapes	Brussel Sprouts	Spinach
Kiwi	Cabbage	Sprouts
Nectarines	Carrots	Summer
Peaches	Cauliflower	Squashes
Pears	Celery	Sweet Corn
Plums	Cut Vegetables	
Plumcots	Green Onions	

Room Temperature

Bananas	Basil (in water)
Citrus fruits	Cucumbert†
Mangoes	Eggplant†
Melons	Garlic*
Papayas	Ginger
Persimmons	Jicama
Pineapple	Onions*
Plantain	Pepper†
Pomegranates	Potatoes*
	Pumpkins
	Sweet Potatoes*
	Tomatoes
	Winter Squashes

*Store garlic, onions, potatoes, and sweet potatoes in a well-ventilated area in the pantry.

†Cucumbers, eggplant, and peppers can be refrigerated for 1-3 days if they are used soon after removing from the refrigerator.