

10 STEPS TO deep clean your freezer

When was the last time that you cleaned and organized your freezer? If you can't remember, then it's been too long! Plan to clean and organize your freezer at least once a year. Choose a date that's easy to remember—such as March 1st in honor of March Frozen Food Month.

THEN, TAKE ADVANTAGE OF MARCH FROZEN FOOD MONTH SALE AND PROMOTIONAL EVENTS TO RESTOCK YOUR SPARKLING CLEAN FREEZER.



GATHER FREEZER CLEANING SUPPLIES.

Here's what you'll need: new sponges, clean bowls, fresh water, mild dish detergent, baking soda, absorbent towels, trash can, coolers, ice packs and a permanent marker.

MOVE FROZEN FOOD FROM FREEZER TO COOLERS.

Coolers and ice packs help keep frozen food cold during the cleaning process.

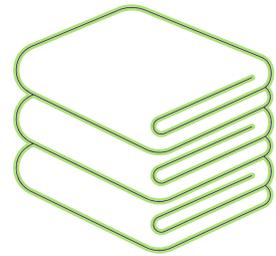


UNPLUG FREEZER TO MANUALLY DEFOST AND REMOVE ANY ICE BUILD-UP.

For self-defrosting freezers, follow freezer manual instructions.

LINE THE FLOOR IN FRONT OF THE FREEZER WITH CLEAN TOWELS.

This simple step helps catch water from melted ice to prevent slips and falls.



REMOVE FREEZER SHELVES AND CLEAN ALL INTERIOR SURFACES.

Use a new sponge and hot, soapy water mixed with baking soda. Dry thoroughly.



REPLACE SHELVES, PLUG FREEZER BACK IN AND SET THE TEMPERATURE TO 0° F.

Wait for freezer to reach zero degrees Fahrenheit before restocking.

DID YOU KNOW?

Your freezer's condenser may require regular vacuuming to operate at peak performance; consult your freezer operating manual for specific instructions.

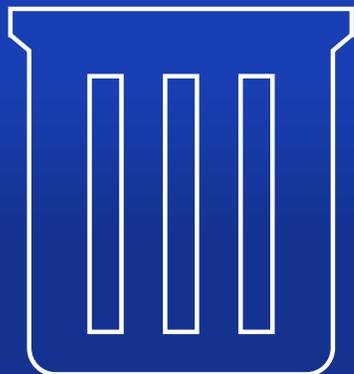
DID YOU KNOW?

Food preserved at 0°F will always be safe, but quality suffers with lengthy food storage.



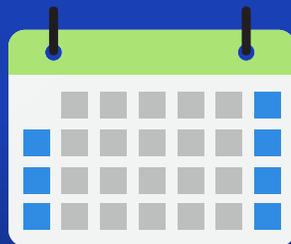
INSPECT ALL FROZEN FOOD AND DISCARD AS INDICATED.

Toss out food with noticeable freezer burn or food that is past its desirable storage date.



SORT REMAINING FROZEN FOODS INTO CATEGORIES FOR EASY MEAL PLANNING.

Group together vegetables, fruits, side dishes, main dishes, meats and meat alternatives, single-serve meals, breakfast items and ice cream/novelty.



RE-STOCK FROZEN FOODS IN ORDER OF USE-BY DATE.

Use the First In, First Out [FIFO] method to manage freezer contents.

KEEP A PERMANENT MARKER NEARBY.

Write food contents and the date on freezer-safe bags or containers before freezing.



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