

## ORGANIZE BY FOOD GROUP

### Dairy

- Store milk, cheese, yogurt, and other dairy products together.
- Consider using clear bins or trays to keep similar items grouped and visible.

### Meat

- Place raw meats in a separate section, ideally on the lowest shelf to prevent any drips onto other foods.
- Use sealed containers or trays to avoid cross-contamination.

### Veggies

- Allocate a designated area for vegetables, both whole and cut.
- Use humidity-controlled drawers for optimal freshness.

### Fruit

- Arrange fruits in a visible and accessible area for easy snacking.
- Opt for open containers or baskets to encourage healthy snacking habits.

### Condiments

- Keep condiments in a designated door shelf or a clear bin for easy identification.
- Check expiration dates regularly and discard expired items.

## DETERMINE SPACE NEEDED

### Assessing Quantity:

- Take inventory regularly to understand the quantity of each food group you typically have.
- Adjust the space allocated based on consumption patterns.

### Allocating Space:

- Reserve more space for items your household consumes frequently.
- Consider adjusting shelf heights to accommodate taller or bulkier items.

## USING CONTAINERS

- Measure the height, width, and depth of your fridge to choose containers that fit efficiently.
- Consider stackable containers to utilize vertical space effectively.
- Use clear containers to see the contents easily and save time searching.

## CONSIDER FAMILY NEEDS

### Kid-Friendly Snack Shelf

- Dedicate a lower, accessible shelf for snacks & items children can grab themselves.
- Use colorful containers to make it visually appealing for them.

### Durable Containers

- Choose sturdy, shatterproof plastic containers for the kid's shelf to prevent accidents.
- Opt for easy-to-open lids to encourage independence