Some foods have to be stored in the refrigerator to keep them fresh and safe to eat...

- Leftovers need to be covered, stored in the fridge and consumed within 2-3 days.
- Meat needs to go near the bottom of the fridge.
- Foods in jars and bottles should be refrigerated after.
- Foods made from milk or eggs should be kept cold.
- Fruit and vegetables should be stored in the crisper once ripe, or stored in a fruit bowl.