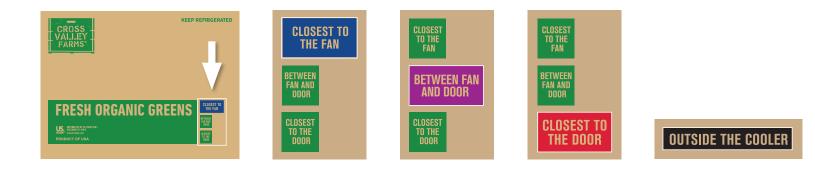
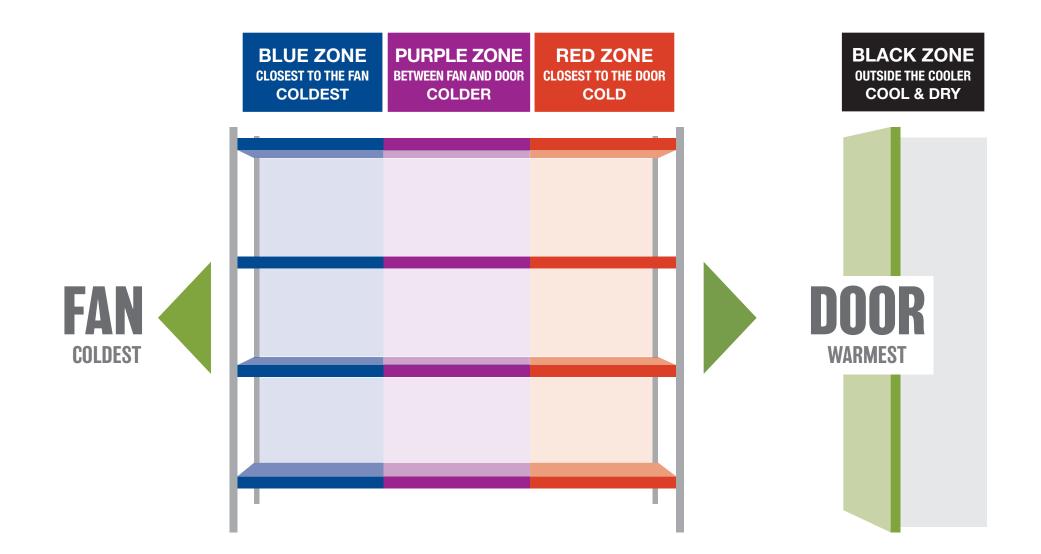
FRESH COOLER MAP STORAGE FOLLOW THE MAP TO HELP PROTECT PRODUCE QUALITY



MATCH THE LABEL COLOR ON THE BOX TO THE SPOT INSIDE OR OUTSIDE OF THE COOLER







BLUE ZONE

Beets Berries Broccoli Cabbage Carrots Cauliflower Celery Cherries Herbs, fresh Except Basil & Oregano Garlic, peeled Grapes **Green Onions** Greens Kale **Kiwis** Leeks

Lettuce Mushrooms Parsley Pea pods Radishes Salad Mixes Shallots, peeled Snow peas Spinach Sprouts Strawberries Wet salads: Coleslaw Shred, Pasta, etc. Fresh-Cut

Vegetables

Fresh-Cut Fruit

PURPLE ZONE

Fresh-Cut

Apples	Nectarines
Artichokes	Peaches
Asparagus	Pears
Cantaloupe	Plums
Cranberries	Rutabagas
Corn	Turnips
Green Beans	

RED ZONE

Mangos Avocados, ripe Basil, fresh Okra **Bell peppers** Onions Chile peppers Oranges Orchids Citrus Cucumbers Oregano, fresh Eggplant Papaya Garlic, unpeeled Pineapple Grapefruit Shallots, Green Beans unpeeled Bulk Squash Honeydew Watermelon Lemons

BLACK ZONE

Avocados, green Bananas Limes* Potatoes Sweet potatoes Tomatoes*

*If a cool, dry place is not available, store inside the cooler near the door.



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