Produce Cooler
The temperature in the cooler fluctuates from front to back due to the location of the cooling unit and frequency of the door being opened.

Dry Storage
Store these out of direct sunlight. All the fruits except bananas can be stored in cooler for short periods of time. Do not refrigerate the vegetables.

FRUITS
- Avocados (unripe)*
- Bananas*
- Mangos*
- Papayas*
- Pears*
- Pineapple

VEGETABLES
- Garlic
- Ginger root
- Potatoes
- Rutabagas
- Yams*

FRUITS
- Onion, Dry
- Jicama
- Squash (winter)
- Apples*
- Melons*
- Stone Fruit*
- Tomatoes*

VEGETABLES
- Avocados (ripe)*
- Basil
- Beans (snap/green)
- Citrus
- Cucumber*
- Eggplant*
- Okra*
- Oregano
- Peppers, All
- Pineapple
- Squash (summer)*

Front of Cooler
DECREASE IN TEMPERATURE
Back of Cooler

65-70°F
50-64°F
40-49°F
30-39°F

PRODUCE STORAGE

Ripening Fruits
Certain fruits will continue to mature after being picked. Others ripen on the tree or vine and stop the process once picked.

RIPEN AFTER HARVEST
- Apples
- Apricots
- Avocados
- Bananas
- Kiwifruit
- Mangos

DO NOT RIPEN AFTER HARVEST
- Berries
- Cherries
- Citrus

Ethylene Sensitivity
Keep these two groups of produce separate to prolong shelf life!

ETHYLENE-PRODUCING
ROOM TEMP
- Avocados
- Bananas (unripe)
- Kiwifruit (ripe)
- Mangos
- Nectarines
- Papayas
- Peaches
- Plums
- Tomatoes

IN THE COOLER
- Apples
- Apricots
- Cantaloupe
- Figs
- Honeydew

ETHYLENE-SENSITIVE
- Asparagus
- Bananas (ripe)
- Beans
- Broccoli
- Brussels sprouts
- Cabbage
- Carrots
- Cauliflower
- Celery
- Citrus
- Cucumber
- Eggplant

- Kiwifruit (unripe)
- Lettuce, All
- Nectarines
- Okra
- Parsley
- Peas
- Peppers, All
- Spinach
- Squash
- Sweet Potatoes
- Watermelon

* Ethylene-producing produce
† Ethylene-sensitive produce