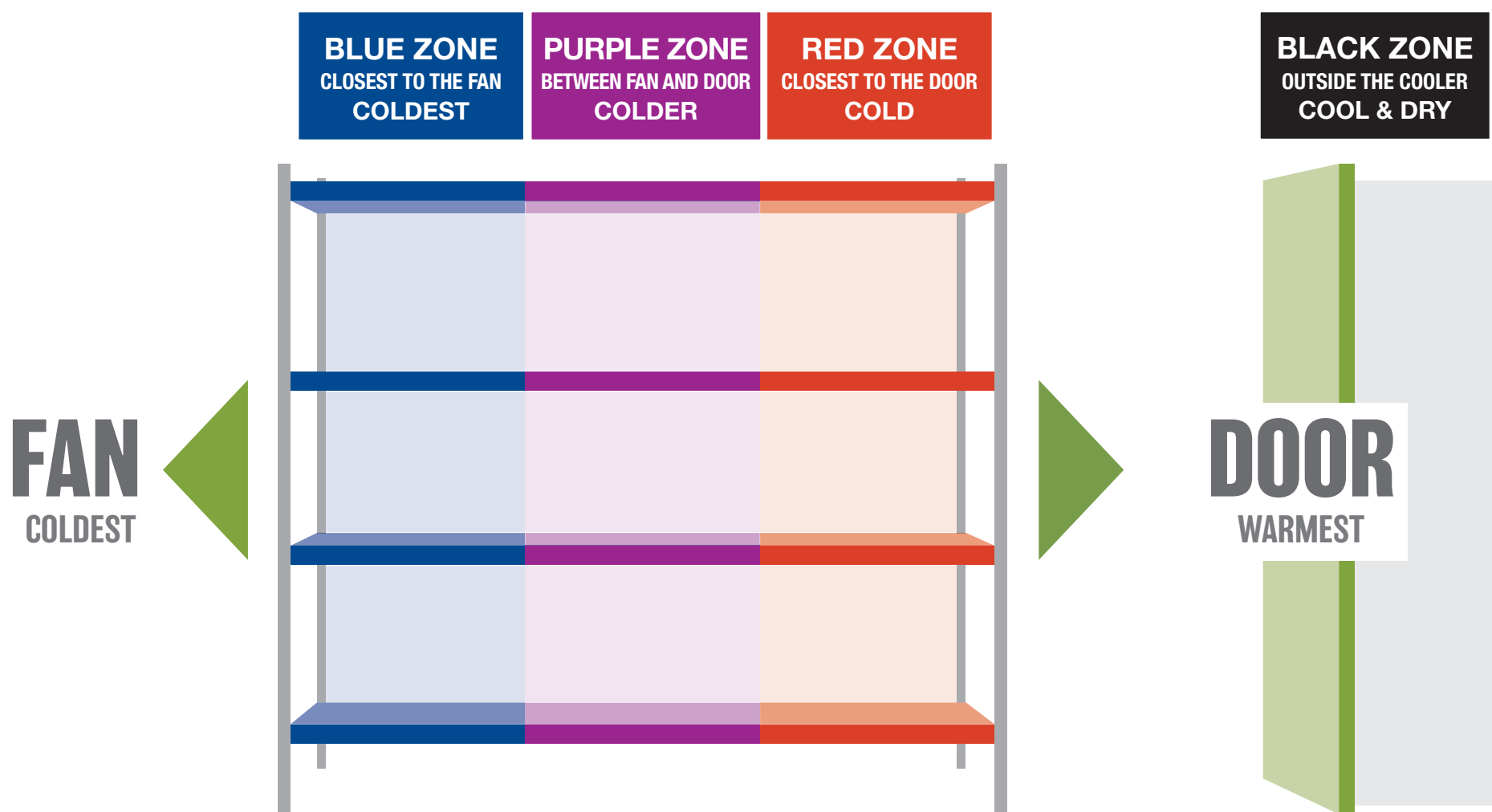
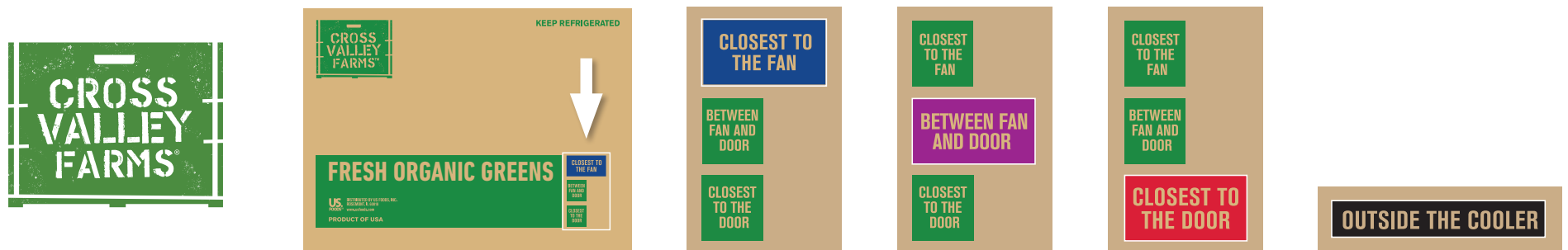


# FRESH COOLER MAP STORAGE

FOLLOW THE MAP TO HELP PROTECT PRODUCE QUALITY

**US FOODS** EXCLUSIVE BRANDS

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

- Apples
- Artichokes
- Asparagus
- Cantaloupe
- Cranberries
- Corn
- Green Beans  
*Fresh-Cut*
- Nectarines
- Peaches
- Pears
- Plums
- Rutabagas
- Turnips

## RED ZONE

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

## 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.

Learn more at [usfoods.com/produce-resources](https://usfoods.com/produce-resources) or by scanning this QR Code.

