5 Steps to Clean Your Refrigerator

If you have a recalled food item in your refrigerator, it’s important to throw out the food and clean your refrigerator. Germs in the recalled food could spread to drawers or shelves in your refrigerator.

Follow these 5 steps for cleaning your refrigerator.

**ITEMS YOU’LL NEED**
- SEALED BAGS
- HOT, SOAPY WATER
- Dish Soap
- CLEAN TOWELS
- BLEACH (optional)
- WATER + BLEACH

1. **Throw out the recalled food, and any other foods stored with it or touching it.** Put it in a sealed bag in the garbage.

2. **Empty the rest of the items in your refrigerator and put items on a counter or table while you clean. Take out shelving, drawers, and any other removable parts.**

3. **Wash shelving, drawers, and any other removable parts by hand with hot, soapy water. Dry with a clean towel.**

4. **Wipe the inside of the empty refrigerator with hot, soapy water, then wipe with clean water to rinse off soap. Dry with a clean towel.**

5. **Put the shelves, drawers, and other removable parts back in the refrigerator, along with the other items you took out.**

*Use a solution of 1 tablespoon of liquid bleach in 1 gallon of water to sanitize your refrigerator. Do this after cleaning it with hot, soapy water.*

**DON’T FORGET TO WASH YOUR HANDS WITH WATER AND SOAP AFTER CLEANING YOUR REFRIGERATOR.**

Stay up-to-date on the latest food recalls.

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[CS301741-A](https://www.cdc.gov/foodsafety/communication/clean-refrigerator-steps.html)