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
- Warm, 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 them on a counter or table while you clean. Take out shelves, drawers, and any other removable parts.**

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

4. **Wipe the inside of the empty refrigerator with warm, 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.**

**AND DON’T FORGET!**
- Wash your hands with warm water and soap once you’ve finished cleaning.
- Use warm, soapy water to wipe kitchen countertops that had food, drinks, refrigerator parts and any cleaning materials.
- Wash any towels you used to dry the refrigerator before using them again.
- Stay up-to-date on the latest food recalls. www.foodsafety.gov

**CS274585C**