Keeping it Clean: Cleaning Your Refrigerator¹

Mary N. Harrison²

Supplies Needed

- Dishwashing detergent
- Baking soda
- Rags or sponge
- Vacuum cleaner

Daily

- Immediately wipe up spills in your refrigerator.
- Cover all food and drinks stored in the refrigerator. Use plastic wrap or a lid to keep the food from drying out and to eliminate bad odors.

Monthly or as Needed

- Turn the temperature controls to the “off” position.
- Remove everything in the refrigerator. Put it in a cool place.
- Throw out any old or spoiled food.
- Remove and wash shelves with warm soapy water.
- Wipe all inside walls of the refrigerator. Use a damp sponge or cloth. Rinse the rag or sponge often in sudsy water to keep it clean.

- Dry the walls with a clean cloth.
- Dry shelves and replace them in the refrigerator.
- Wipe off the rubber gasket around the door using a damp cloth.
- Remove the vegetable and meat trays in the refrigerator. Wash and dry them. Return them to the refrigerator.
- Put the usable foods back in the refrigerator.
- Reset the temperature controls. Close the door.
- Using soapy water and a sponge or cloth wipe the outside door and handles of the refrigerator. Scrub dirty spots and fingerprints with baking soda.
- Slide the drip tray from under the refrigerator. Wash the tray in sudsy water. Dry off the tray and put it back.
- Vacuum the cooling coils. The coils may be in the back of the refrigerator or underneath it.

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