

Fridge Organisation

Kitchen

Where each food belongs, and why the order matters.

From top to bottom, in order of what can drip onto what.

Shelf	Store	Why
Top	Leftovers, ready-to-eat	Warmest; nothing drips on it
Middle	Dairy, eggs	Stable temperature
Bottom	Raw meat and fish	Coldest; drips onto nothing
Drawers	Vegetables and fruit	Humidity controlled
Door	Condiments, juice	Warmest and most variable

The door is the warmest part. Milk and eggs last longer on a shelf, despite the moulded egg holders in the door.