

**Learn more about Clark County's Green Programs:**

[Clark County Composter Recycler](#)

[We Compost Community Hubs](#)

[Clark County Green Neighbors](#)

[Clark County Green Business](#)

[Clark County Green Schools](#)

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**References:**

[How to reduce food waste \(clarkcountycomposts.org\)](#)

[Wirecutter: How to Keep Your Produce Fresh for Weeks](#)

[Waste Less Food | Thurston County \(thurstoncountywa.gov\)](#)

[Re+ \(zero waste\) - King County, Washington](#)

**Food storage tips**

Refrigerator  
 Cool and humid  
 Dark  
 Room temperature  
 Cool and dry

Food item	Conditions	Container	Shelf life	Avoid
Apples		Plastic bag	2 weeks +	Cabbage, leafy greens, carrots
Pears	then	Loose then plastic bag in fridge	Up to 2 weeks	Cabbage, leafy greens, carrots
Grapefruit Oranges		Loose or open container	Room temp.: 1-2 weeks Fridge: 2 weeks +	n/a
Lemons Limes	then	Loose or open container	Room temp.: 1-2 weeks Fridge: 2 weeks +	Plastic bags, apples, pears, bananas
Mangoes	then	Loose or open container	A few days - 2 weeks	Apples, pears
Winter squash		Loose or open container	3-6 months	Bananas
Ginger		Sealed container	3 weeks +	n/a
Parsnips Beets Radishes Rutabaga Turnips		Sealed container, remove green tops	3 weeks +	n/a
Carrots		Sealed container, remove green tops	2-3 weeks	Apples, pears
Onions Garlic		Loose or open container	2 weeks +	Refrigerator, plastic bags
Potatoes Sweet potatoes	&	Loose or open container	Potatoes: 3 weeks + Sweet potatoes: 1-2 weeks	Refrigerator, plastic bags
Head lettuces		Sealed container, unwashed	Up to 1 week	Apples, pears, moisture
Escarole Kale Watercress Curly endive		Sealed container, unwashed	Up to 2 weeks	Apples, pears
Cabbage		Loose, then sealed when cut	Up to 3 weeks	Apples, pears
Broccoli Cauliflower		Sealed container	Up to 2 weeks	Apples, pears