

Produce Temperature Chart

Product	Sales Floor Temp.	ICE	MIST	STORAGE	OTHER
Apples	room	no	no	cooler	
Bananas	room	no	no	dry	
Blue Berries	32-36degrees	no	no	cooler	
Cranberries	36-40degrees	no	no	cooler	
Raspberries	32-36degrees	no	no	cooler	
Strawberries	32-36degrees	no	no	cooler	
Grapefruit	room	no	no	cooler	
Grapes	32-36degrees	no	no	cooler	
Lemons	room	no	no	cooler	
Limes	room	no	no	cooler	
Cantaloupe	32-36degrees	no/cut yes	no	cooler	
Honeydew	32-36 degrees	no/cut yes	no	cooler	
Watermelon	room	no/cut yes	no	dry	
Oranges	room	no	no	cooler	
Pears	room	no	no	cooler	
Soft Fruit(bulk)	32-36degrees	no	no	cooler	
Avocados	room	no	no	dry-40-45degrees	
Kiwi	room	no	no	cooler	
Mango	room	no	no	dry 40-45degrees	
Pineapple	room	no	no	dry 40-45degrees	
Vegetable					
Asparagus	32-36degrees/1-2inch water	no	no	cooler	
Beans	40-45degrees	no	no	cooler	
Beets(bulk)	32-36degrees	yes	yes	cooler	
Broccoli bunch	32-36degrees	yes	yes	cooler	
Broccoli crown	32-36degrees	yes	yes	cooler	
Brussel Sprout	32-36degrees	yes	no	cooler	
Cabbage	32-36degrees	no	yes	cooler	
Carrots	32-36degrees	no	no	cooler	
Cauliflower	32-36degrees	no	no	cooler	
Celery	32-36degrees	no	yes	cooler	
Corn	32-36degrees	yes	no	cooler	
Cucumbers	room	no	no	dry 40-45degrees	
Pkg Salads	32-36degrees	no	no	cooler	
Garlic	room	no	no	dry 40-45degrees	
Head lettuce	32-36degrees	no	no	cooler	
Leaf lettuce	32-36degrees	yes	yes	cooler	
Spinach	32-36degrees	yes	yes	cooler	
Mushrooms	32-36degrees	no	no	cooler	covered up
Onions	room	no	no	dry 40-45degrees	
Green Onion	32-36degrees	yes	yes	cooler	
Peppers	45-50degrees	no	no	cooler	
Potatoe red/white	room	no	no	dry/dark	covered up
Potatoe Baby	36-40degrees	no	no	dry/dark	covered up
Radish	32-36degrees	no	no	cooler	
Rutabaga	32-36degrees	yes	yes	cooler	wrap up
Squash	room	no	no	dry	
Tomatoes	room	no	no	dry	away from Bananas
Eggplant	46-54degrees	no	no	cooler	
Leek	32-36degrees	yes	yes	cooler	
Bean Sprout	32-36degrees	no	no	cooler	