Plan weekly meals in advance and make a shopping list to reduce the chance of buying extra food you don’t need.

Keep track
Keep food fresh longer with proper storage techniques and food placement. Don’t get confused by “USE-BY” and “BEST-BY” dates, which are based on manufacturer suggestions for peak quality.

Get creative
Use food already in your fridge to create new recipes instead of always buying new.

Keep food out of blue recycle bins
Food waste cannot go in the blue bins. Rinse recyclables to remove any food residue.

Eat leftovers
Date leftovers and take them to work for a simple lunch! You can also freeze fresh produce and leftovers if you won’t have the chance to eat them before they go bad.

Compost
Compost remaining food scraps.

Learn about reducing food waste and download the Food Storage Guide at azdeq.gov/Food2Good2Waste.