

2025 Cold Storage Discussion Questions

These questions will be used during the group discussion in the cold storage class, divided by program. We may not get to all of them, but this list will help you prepare to participate during your program's Q&A.

| Program | Discussion questions |
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| Amador/Calaveras & Tulare | <ul style="list-style-type: none"> • What happens to bacteria when it freezes? • What about parasites? • What's the danger zone for cold storage? • What's essential to keep in the freezer? |
| Sonoma | <ul style="list-style-type: none"> • What causes mushy thawed food? • Do you rinse or soak fruit? Why? • Why is freezing food fast recommended? • Steps to freeze large quantity of food? |
| Solano/Yolo | Freezer Burn <ul style="list-style-type: none"> • What is it? • Is it a food safety issue? Why or why not? • How to prevent? • Storage tips? |
| San Mateo/San Francisco | What are 6 ways to successfully freeze whole or cut fruits |
| San Bernardino/Riverside | What causes discoloration in frozen fruits? How do you prevent discoloration? What's the most effective method? What's the least effective method? |
| Online – First name starts with A-K | Freezing Vegetables <ul style="list-style-type: none"> • Pre-treatment Methods <ul style="list-style-type: none"> – Mandatory? – Why? – 3 recommended methods • Part 2 of blanching <ul style="list-style-type: none"> – How long? • Results of over blanching? • Results of under blanching? |
| Sacramento | Freezing Meat <ul style="list-style-type: none"> • Repackage or not? • Prep? • Wrapping tip for best shelf life? • Freezer paper – which side touches meat? • To thaw, or not to thaw ... |

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| Online – <i>First name starts with K-Z</i> | Freezing Leftovers <ul style="list-style-type: none">• Temperature?• Cooling techniques• Tips Spices – what changes in flavor? <ul style="list-style-type: none">• Pepper, cloves, garlic, imitation vanilla• Onion, paprika• Celery seasonings• Curry• Salt |
| Fresno/Madera/Merced | Packaging & Storage <ul style="list-style-type: none">• Location• Containers – general characteristics; specific types• What’s “The enemy “ and how do you defeat it?• Why not use:<ul style="list-style-type: none">– Sandwich baggies– Waxed paper– Cardboard ice cream or milk cartons |
| Far North | Power Outages <ul style="list-style-type: none">• Full freezer?<ul style="list-style-type: none">– Partially full freezer?– How to keep it cold inside?• When to refreeze?• Organizing tips – just in case? |