10 chest freezer organization tips: find it, use it, beat freezer burn

A chest freezer is a deep box where food goes to be forgotten. Bins by category, flat packages, dated labels and a running list turn it back into a store you shop from.

- [ ] Empty the freezer, toss the unrecognisable, check it holds 0°F
- [ ] Set up lift-out bins by category, most-used items on top
- [ ] Freeze flat in a single layer, then file packages on edge
- [ ] Overwrap supermarket packs for anything kept over a month
- [ ] Label every package: contents, amount, date frozen
- [ ] Use oldest first; move bacon and ground meat along quickest
- [ ] Keep a bin-level inventory outside the freezer
- [ ] Clear space and plan the turkey thaw before holiday buying
- [ ] Thaw in the fridge, cold water or microwave, never the counter
- [ ] Keep the lid shut in outages; defrost at ¼ inch of frost