

## **OUT-OF-DATE PRODUCT GUIDELINES**

MEAT / PROTEIN			
	Best/use by date+ *	Exp. Date+ **	Notes
Frozen - Retail Pack	6 months	n/a	Styrofoam Tray - Store Wrapped
Frozen - Commercial Pack –Whole	1 year	1 year	Roasts, Turkeys, Hams, etc
Frozen - Commercial Pack - Sliced/	6 months	6 months	Deli Meats, Hamburgers, etc
Canned/Jar	2 years	2 years	Peanut Butter, Canned Tuna, Ham, etc.
FRUITS / VEGETABLES			
Frozen	18 months	1 year	
Canned	2 years	18 months	
Fresh	by inspection	by inspection	
DAIRY			
Fresh Milk	2 days	Zero Days	
Cheese - Packaged Sliced / Frozen	4 months	3 months	Commercial Pack - Retail Deli Donation
Cheese - Packaged Block	6 months	4 months	Refrigerated and by inspection
Fresh Eggs	8 weeks	4 weeks	
BEVERAGES			
Water	2 years	18 months	
Juice	18 months	1 year	
Other/Sport	4 months	2 months	
Soda Diet	6 months	3 months	
Soda Regular	1 year	9 months	
OTHER			
Dry Beans	18 months	1 year	
Cereal	18 months	1 year	
Bread	2 weeks	1 week	And by inspection
Pasta -dried	18 months	1 year	
Condiments	6 months	4 months	Mayonnaise, Ketchup, Dressings
Baby Food	Do no distribute past Best/Use by date		
Formula	Do no distribute past Best/Use by date		

<sup>+</sup> If handled properly and kept at 40 °F or below the product will still be safe, wholesome and of good quality until the stated date plus the time listed. For example: Whole frozen turkeys with a best/use by date of Jan 1st, 2012 are safe to distribute to clients until Jan 1st, 2013.

 $Source: United \, States \, Department \, of \, Agriculture, \, Food \, Safety \, Inspection \, Service. \, Url: \, \underline{http://www.fsis.usda.gov/}$ 

<sup>\*</sup> "Best/use by date" is recommended for best flavor or quality and is determined by the manufacturer of the product.

<sup>\*\* &</sup>quot;Exp. Date" is when the product has lost peak quality.