

Product	Use Product By	Non-Acceptable Conditions	Storage Conditions
Dairy (Product Date is usually a Use-By Date)			
Liquid Dairy (milk, creamers)	7 days after Product Date	Damaged packaging, odd taste, odor, mold	Refrigerated at all times 40° or less
Yogurt/Cottage Cheese	7 days after Product Date		Refrigerated at all times
Butter	Up to 30 days after Product Date		
Soft Cheese (cream cheese, ricotta)	14 days after Product Date		
Hard Cheese (cheddar, parmesan)	Up to 30 days after Product Date		
Eggs	Up to 28 days after Product Date		
Margarine	Up to 30 days after Product Date		
Frozen butter, cream cheese, hard cheese	Up to 6 months after Product Date or Date Frozen		
Cans and Jars (Product Date is usually a Best-By Date)			
Soup	Up to 18 months after Product Date	Damaged seals, bulging, severe dents, popped safety seal	Must be labeled with nutritional information and ingredients
Condiments	Up to 18 months after Product Date		
Vegetables/Fruit	Up to 18 months after Product Date		
Fish	Up to 18 months after Product Date		
Meat	Up to 18 months after Product Date		
Prepackaged Foods (Product Date is usually a Best-By Date)			
Cereal	Up to 6 months after Product Date	Damaged packaging, stale, mold, insects	Cool dry area
Crackers, Chips	Up to 6 months after Product Date		
Dried Pasta, Rice, Grains (oatmeal, barley)	Up to 6 months after Product Date		
Dried Beans	Up to 6 months after Product Date		
Baked Goods, Bread and Baking Supplies (Product Date is usually a Best-By Date)			
Fresh or day-old bread		Damaged packing, stale, hard, mold, insects	Keep separate from other baked goods, cool dry area
Muffins, pastries, cookies			Pack in paper boxes, cool dry area
Pie Crust	Up to 1 year after Product Date		Cool dry area
Pancake/Biscuit/Cake/Bread/Cookie Mixes	Up to 1 year after Product Date		
Frosting, Ready to Spread	Up to 1 year after Product Date		
Frozen Product (Product date is usually a Use-by Date)			
Meat	Up to 1 year after Product Date	Defrosted or damaged product, freezer burn, ice crystals	Must be frozen by Product Date
Seafood	Up to 1 year after Product Date		Store separately in dedicated poultry boxes, must be frozen by Product Date
Poultry	Up to 1 year after Product Date		
Vegetables/Fruit	Up to 1 year after Product Date		Must be frozen by Product Date
Ice Cream/Retail Pack	Up to 1 year after Product Date		
Fresh Produce			
Whole		Significant decay Color change or decay	Cool dry area
Chopped			Chilled, 40° or less
Baby Food (Product Date is a Use-By Date)			
Baby Food/ Formula	Product should NOT be consumed past Product Date	Damaged or leaking, popped safety seal, past Product Date	Cool dry area

