FOOD STORAGE CHART FOR SAFETY AND QUALITY

FOOD	REFRIGERATED, OPEN	REFRIGERATOR, SEALED	FREEZER
Dairy			
Milk	7 days or exp. date, whichever comes first		
Cottage cheese, Yogurt, Sour cream	7 days	Up to 2 weeks past sell-by-date	
Magic Cups	24 hours	5 days thawed	Exp. date
Mighty Shakes	24 hours	14 days thawed	Exp. date
Beverages			
Thickened Juice, Milk, Water	7 days		
Fruit juice	7 days	Exp. date or 1 year	
Commercial supplement	24 to 48 hours	Exp. date	
Prepared Foods			
Meat sandwich, prepared	3 days, wrapped		
Canned fruit	5-7 days, covered	Exp. date or 1 year	
Puree fruit, prepared, vegetables, meat	3 days, covered		
Pudding, prepared	3 days, covered		
Leftovers	Best Practice is 3 days. Comply with company policy and Food Code guidance		
Condiments			
Catsup, Mustard, BBQ sauce, Relish	1 year	1 year	
Mayonnaise	2 months	Exp. date or 1 year	
Salad dressings	1-3 months	Exp. date or 1 year	
Honey, jams, syrups,	6 months	Exp. date or 1 year	
Shelf stable foods, for best quality			
Cookies, baked	7 days		
Crackers	6-9 months		

- Follow manufacturer's guidelines for specific products.
- Refer to community food safety protocols.
- All shelf life times, shown on our food storage information page, assume the following good storage conditions, unless otherwise noted: room temperature of 60°- 70° F for pantry storage; refrigerator temperature of 35° - 40° F; freezer temperature of 0°F or lower.