



Recommended Storage Times

| Storage Temperature | Food | Maximum Storage Period |
|---|-----------------------------|------------------------|
| Refrigerated Food 0°C to 4°C (32°F to 40°F) | Ground meat | 2 – 3 days |
| | Roasts/steaks | 3 – 5 days |
| | Bacon/wieners | 6 – 7 days |
| | Poultry | 2 – 3 days |
| | Fish/shellfish | 1 – 2 days |
| | Leftover egg yolk/white | 1 – 2 days |
| | Luncheon meats | 3 – 5 days |
| | Leftover cooked meats/gravy | 1 – 2 days |
| | Leftover stuffing | 1 – 2 days |

| Storage Temperature | Food | Maximum Storage Period |
|-----------------------------------|-------------------------------|------------------------|
| Frozen Food -18°C (0°F) | Roasts/steaks | 3 months |
| | Bacon/wieners | 5 months |
| | Poultry | 5 months |
| | Giblets | 3 months |
| | Fatty fish (salmon, mackerel) | 3 months |
| | Other fish | 6 months |
| | Shellfish | 3 months |
| | Pre-cooked combination dishes | 6 months |
| | Bread dough containing yeast | 1 month |
| | Cake batter | 4 months |

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|---|---------------|------------------------|
| Dry Goods 10°C to 21°C (50°F to 70°F) | Dry yeast | 18 months |
| | Powdered milk | 4 months |
| | Canned good | 12 months |
| | Cereal grains | 8 months |
| | Spices | 24 months |
| | Dry beans | 24 months |
| | Dried fruit | 8 months |
| | Jams/jellies | 12 months |
| | Nuts | 12 months |
| | Pickles | 12 months |
| | Flour | 12 months |