



## Recommended Storage Times

Storage Temperature	Food	Maximum Storage Period
<b>Refrigerated Food</b> 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
<b>Frozen Food</b> -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

Storage Temperature	Food	Maximum Storage Period
<b>Dry Goods</b> 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