

IS THIS FOOD GOOD TO EAT?

Food Container Dates are for Food Quality, Not Safety

Many foods are good to eat past the "Best By", "Best if used By" & "Sell By" dates on the container. Use these guidelines to store foods safely & spot signs of food to throw out:

Shelf-Stable Foods

Store between 50-70°F



Canned food (fruits, beans, vegetables)

Up to 2 years past date if undamaged



Glass /plastic jars or bottles (mayo, sauce)

Discard if color changes or product is separated



Boxed food (cereal, pasta)

Up to 1 year past the date (unless pest damage)



Bread

Freeze close to sell-by date if longer storage is needed



Baby food
Infant Formula

Discard on expiration date

Refrigerated Foods Store at 37°F or below



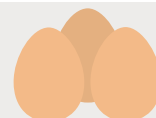
Fresh Milk

Drink within 7 days past date printed on container



Yogurt and Cheeses

Eat up to 1 month past date printed on container



Eggs

Eat up to 1 month past date printed on container

Foods Frozen

Store at 0°F



Most meats (beef, chicken, pork, hot dogs, sausage)

Discard 1 year after "Use by or Freeze by" date or if discolored.



Other frozen Foods (cakes, vegetables, etc.)

Discard 1 year after "Use by" date.