

Refrigerated Raw Animal Proteins

Raw Animal Proteins



Use by date = Manufactures "use by date"
Examples = whole beef brisket, ground sausage.

Fish and Shellfish



Use by date = Manufacturer's "Use by date"
If not available = 2 days
Examples = Shrimp, Tuna, Salmon

Whole Raw Shell Eggs



Use by date = Manufacturer's "Use by date"
If not available = 3 weeks

Refrigerated, Commercially Prepared RTE Foods

Opened Ready-to-Eat (RTE) animal proteins, salads, deli meats, opened canned food, opened milk and soft cheese



Use by date = 6 days
Examples = Lunchmeat, chicken salad, canned tomato, milk, cream cheese

Opened buttermilk, sour cream, yogurt, hard /semi soft cheese



Use by date = 9 days
Examples = Swiss cheese, parmesan cheese

Opened RTE non Time / Temperature Control for Safety (TCS) Foods



Use by date = Manufacturer's "Use by date"
If not available = 1 month

Refrigerated, Prepared Foods

RTE TCS Foods



Use by date = 3 days
Examples = Breakfast lasagna, twilight French toast, chili, sausage gravy, rice

Par Cooked Food



Use by date = 3 days
Example = par-grilled chicken breast, or burgers

RTE Non-TCS Food



Use by date = 12 days
Examples = Cupcakes, cakes, breads, brownies

Frozen Foods

All food frozen that is frozen at your location



Use by date = 3 months and after thawing serve within 2 days
Example = Sausage gravy, chili, soups

Carry Over Foods

All food removed from the end of the day from the service line



Food removed from the service line after shift = 2 days
Example = Fresh sliced deli meat, bacon, chicken and tuna salad, sliced cheeses, scrambled egg