

Refrigerated Food Storage Shelf Life

Refrigerated Storage

Cold storage 1 - 5 °C

Food	Storage Instructions	Shelf life in Days
Margarine	Opened Keep tightly closed	90
Whipped Topping in aerosol can	Refrigerate after opening rinse nozzle after use	90
Cheddar, Edam, Gouda, Swiss,	Unopened opened 4 weeks	28
Parmesan, Romano (See dry storage chart.)	Opened Keep tightly closed	28
Processed cheese	Opened Keep tightly closed	28
Squeeze processed cheese	Opened Keep tightly closed	28
Eggs in-shell	Cover	28
Apples		21
Citrus Fruit		21
Butter	Wrap	14
Buttermilk	Cover	14
Cream	Cover	14
Dips, sour-cream, etc.	Keep tightly closed	14
Sour Cream	Keep tightly closed	14
Yogurt	Keep tightly closed	14
Beans, green or wax	Keep in crisper	14
Beets, Carrots, Radishes	Keep in crisper	14
Dried Beef	Keep covered	14
Cheese cottage, ricotta	Keep tightly closed	7
Milk evaporated or sweetened	Cover	7
Bananas	Refrigerate only when fully ripe.	7
Juices: bottled	Keep tightly closed	7
Canned Juice	Transfer canned juice to glass or plastic container	7
Melons	Wrap cut or prepared fruit	7
Other fruit	Wrap if prepared	7
Cabbage, Celery	Keep in crisper	7

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Lettuce	Keep in crisper	7
Bacon	Keep covered	7
Corned Beef	Keep covered	7
Salami	Keep covered	7
Frankfurters	Keep covered	7
Hams	Keep covered	7
Luncheon Meats	Keep covered	7
Sausage, fresh	Keep covered	7
Unshelled Peas, Limas, Spinach	Keep in crisper	5
Roast joints	Keep covered	4
Berries, Cherries		3
Mushrooms	Do not wash before storing	3
Beef, Lamb, Pork and Veal chops	Keep covered	3
Steaks	Keep covered	3
Asparagus, Corn in Husks	Keep moist	2
Shredded Cabbage, Leaf and Bibb Lettuce, Salad Greens	Wrap	2
Tomatoes, ripe	Ripen at room temperature then refrigerate	2
Ground meat	Keep covered	2
Stew meat	Keep covered	2
Variety meats (liver, heart,)	Keep covered	2
Chicken, Duck or Turkey	Keep covered	2
Clams, Crab, Lobster	Cook only live fish	2
Puddings, Custards	Keep covered	2
Fresh Leftover Foods, Gravy and Broth	Keep covered	2
Fresh Pasties	Follow Use by Date on label	2
Fish steaks and fillets	Keep covered	1
Seafood Oysters, Scallops, Shrimp	Keep in coldest part of refrigerator	1

Revision Number	Summary of Changes made from previous revision	Requested By:	Authorised By:
2	Update to meet the requirements of ISO 9001:2008	Manager	Director