

Recommended Storage Times

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

| Recommended Storage Time | Food | Maximum Storage Period (months) |
|----------------------------|-------------------------------|---------------------------------|
| Frozen Food -18°C (0°F) | Roasts/steaks | 3 |
| | Becon/wieners | 5 |
| | Poultry | 5 |
| | GIBLETS | 3 |
| | Fatty fish (salmon, mackerel) | 3 |
| | Shellfish | 3 |
| | Other fish | 6 |
| | Leftover cooked meats/gravy | 3 |
| | Pre-cooked combination dishes | 6 |
| | Bread dough containing yeast | 1 |
| | Cake batter | 4 |

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