

Food Safety Tips

Your health is important to us!



"use by"

The last date of the product while at peak quality. It is not a safety date.



sale for inventory management. It is not a safety date.





Indicates when a product will be of best flavor or quality. It is not a purchase or safety date.

'best if

used by

Indicates that it is not safe for distribution or **consumption** (such as medicines, baby food, and baby formula)







Food manufacturers use different date codes to ensure that consumers receive their product at peak quality. Once a product is past code date, many manufacturers donate it to food banks. Food Bank staff monitors this food to ensure that the quality remains good.

Many canned and boxed products are safe to eat long after the date on the container, and the shelf life of refrigerated and frozen foods can be extended if they are handled properly. Once a perishable item is frozen, it doesn't matter if the date expires - foods kept frozen continuously are safe indefinitely, though the quality slowly deteriorates over time.



Expiration Date Grace Periods

USDA suggests these grace periods following a product's "use by" or "best by" dates.



Baked Goods 3 Months if frozen includes bread



Baking 1 Year



Canned Items 5 Years



Cereals & **Breakfast Items**

1 Year



Healthy Snacks

non-perishable foods

1 Year crackers, nuts, granola bars, etc.



Condiments 1 Year



Dried Beans. Rice, & Pasta

3 Years

Drinks (not water)

6 Months

includes powdered drinks



Frozen Products

includes meat

1 Year



Processed Refrigerated Food

1 Month



Milk

3 Months if frozen



Snacks

6 Months potato chips, popcorn, etc.



Peanut Butters

2 Years



Soup

2 Years

broths, bullion cubes.

ramen

0

2 wks - 3mo if frozen vogurt, sour cream, cheese

Refrigerated Dairy



Water

2 Years



Medical Products

No Grace Period



Baby Products

No Grace Period