

Code Date Extension Guidelines

Product	Code Date Extension	Discard If:
Dry Goods		
Baking Products		
(flour, baking soda)	2 months	Mold, signs of pest infestation
Cereal	4 months	Stale, signs of pest infestation
Coffee	6 months	Stale
Condiments	2 months	Yeast or mold
Rice, Pasta, Beans	3 years	Pest infestation, mold
Crackers Bakery Products	4 months	Mold, stale
(bread, muffins)	3 days	Mold, stale
Dairy		
Cheese	1 month	Unnatural mold, odor, discolored
Milk	1 week	Curdle, odor
Yogurt	2 weeks	Mold, unnatural odor
Eggs	1 week	Cracked, odor
Desserts		
Shelf Stable Desserts	2 months	
Refrigerated Desserts	1 month	
Beverages		
Ready-To-Drink Beverages	2 months	Broken seals
Powdered Beverages	6 months	
Aseptic Bottled Juices	6 months	Broken seals, bulges, leaks
Refrigerated Juices	1 week	Broken seals, bulges, unnatural odor
Meats		
Refrigerated Meats	Use by date	Mold, slimy, discolored
Frozen Meats	1 year	Large ice crystals or freezer burn
Lunch Meats, Hot Dogs, Ham & Sausage	7 days	Mold, slimy, discolored
Fruits & Vegetables	, days	mora, siirry, discolored
Fresh	1-2 weeks	Mold or rotten
Frozen	1 year	Large ice crystals or freezer burn
Canned Goods	i yeui	Edige ice crysidis or freezer born
Low Acid (meat, poultry, soup,	1 year	Rusty, major dents, seal problems,
potatoes, carrots, pasta)	i yeui	swollen ends, leaks
High Acid (juice, fruit, tomatoes,	8 months	Rusty, major dents, seal problems,
vinegar based sauces)	O IIIOIIIIIS	swollen ends, leaks
Condiments		S. Silon Silon Iodio
Mustard, ketchup, BBQ sauce	8 months	Broken seals, unnatural odor
Mayonaise	2 months	Broken seals, unnatural odor
Baby Items	Z illollilli	5. Sectional designation of the section of the sect
Infant Formula	USE BY DATE	
Baby Food	USE BY DATE	
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