

# FOOD SAFETY GUIDELINE UPDATE

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## Please note updates to the food safety storage guidelines as of November 2019:

<b>FROZEN</b>	Storage Temp	Shelf life after code date	Discard if
beef	0° F or below	6 months	off odor, color, open package or freezer burn
poultry	0° F or below	1 year	off odor, color, open package or freezer burn
pork	0° F or below	4 months	off odor, color, open package or freezer burn
fish - fully cooked or smoked	0° F or below	6 months	off odor, color, open package or freezer burn
deli items	0° F or below	2 months	off odor, color, open package or freezer burn
other meat products	0° F or below	2 months	off odor, color, open package or freezer burn

<b>BREAD/PASTRY</b>	Storage Temp	Shelf life after code date	Discard if
fresh	keep in cool dry place	4 days	any visible mold
frozen	0° F or below	3 months	off odor or taste
containing cream	40° F or below	2 days if refrigerated, should not be frozen	throw away if not kept refrigerated

## Questions?

Contact us at 512-684-2503 or [agencies@centraltexasfoodbank.org](mailto:agencies@centraltexasfoodbank.org)

