

United States Department of Agriculture (USDA)

Food Safety and Inspection Service

Source: http://www.fsis.usda.gov/wps/portal/food-safety-education/get-answers/food-safety-fact-sheets/emergency-preparedness/keeping-food-safe-during-an-emergency/CT_Index

Refrigerator Foods

When to Save and When to Throw It Out

**Held above 40 °F for
over 2 hours**

MEAT, POULTRY, SEAFOOD

Raw or leftover cooked meat, poultry, fish, or seafood; soy meat substitutes	Discard
Thawing meat or poultry	Discard
Meat, tuna, shrimp, chicken, or egg salad	Discard
Gravy, stuffing, broth	Discard
Lunchmeats, hot dogs, bacon, sausage, dried beef	Discard
Pizza, with any topping	Discard
Canned hams labeled "Keep Refrigerated"	Discard
Canned meats and fish, opened	Discard

CHEESE

Soft Cheeses: blue/bleu, Roquefort, Brie, Camembert, cottage, cream, Edam, Monterey Jack, ricotta, mozzarella, Muenster, Neufchatel, queso blanco, queso fresco	Discard
Hard Cheeses: Cheddar, Colby, Swiss, Parmesan, provolone, Romano	Safe
Processed Cheeses	Safe
Shredded Cheeses	Discard
Low-fat Cheeses	Discard
Grated Parmesan, Romano, or combination (in can or jar)	Safe

DAIRY

Milk, cream, sour cream, buttermilk, evaporated milk, yogurt, eggnog, soy milk	Discard
Butter, margarine	Safe
Baby formula, opened	Discard

EGGS

Fresh eggs, hard-cooked in shell, egg dishes, egg products	Discard
Custards and puddings	Discard

CASSEROLES, SOUPS, STEWS

Discard

FRUITS

Fresh fruits, cut	Discard
Fruit juices, opened	Safe
Canned fruits, opened	Safe
Fresh fruits, coconut, raisins, dried fruits, candied fruits, dates	Safe

SAUCES, SPREADS, JAMS

Opened mayonnaise, tartar sauce, horseradish	Discard if above 50 °F for over 8 hrs.
Peanut butter	Safe
Jelly, relish, taco sauce, mustard, catsup, olives, pickles	Safe
Worcestershire, soy, barbecue, Hoisin sauces	Safe
Fish sauces (oyster sauce)	Discard
Opened vinegar-based dressings	Safe
Opened creamy-based dressings	Discard
Spaghetti sauce, opened jar	Discard

BREAD, CAKES, COOKIES, PASTA, GRAINS

Bread, rolls, cakes, muffins, quick breads, tortillas	Safe
Refrigerator biscuits, rolls, cookie dough	Discard
Cooked pasta, rice, potatoes	Discard
Pasta salads with mayonnaise or vinaigrette	Discard
Fresh pasta	Discard
Cheesecake	Discard
Breakfast foods—waffles, pancakes, bagels	Safe

PIES, PASTRY

Pastries, cream filled	Discard
Pies—custard, cheese filled, or chiffon; quiche	Discard
Pies, fruit	Safe

VEGETABLES

Fresh mushrooms, herbs, spices	Safe
Greens, pre-cut, pre-washed, packaged	Discard
Vegetables, raw	Safe

Vegetables, cooked; tofu	Discard
Vegetable juice, opened	Discard
Baked potatoes	Discard
Commercial garlic in oil	Discard
Potato Salad	Discard

Frozen Foods

When to Save and When To Throw It Out

	<u>Still contains ice crystals and feels as cold as if refrigerated</u>	<u>Thawed. Held above 40 °F for over 2 hours</u>
<u>MEAT, POULTRY, SEAFOOD</u>		
Beef, veal, lamb, pork, and ground meats	Refreeze	Discard
Poultry and ground poultry	Refreeze	Discard
Variety meats (liver, kidney, heart, chitterlings)	Refreeze	Discard
Casseroles, stews, soups	Refreeze	Discard
Fish, shellfish, breaded seafood products	Refreeze. However, there will be some texture and flavor loss.	Discard
<u>DAIRY</u>		
Milk	Refreeze. May lose some texture.	Discard
Eggs (out of shell) and egg products	Refreeze	Discard
Ice cream, frozen yogurt	Discard	Discard
Cheese (soft and semi-soft)	Refreeze. May lose some texture.	Discard
Hard cheeses	Refreeze	Refreeze
Shredded cheeses	Refreeze	Discard
Casseroles containing milk, cream, eggs, soft cheeses	Refreeze	Discard
Cheesecake	Refreeze	Discard

FRUITS

Juices

Refreeze

Refreeze. Discard if mold, yeasty smell, or sliminess develops.

Home or commercially packaged

Refreeze. Will change texture and flavor.

Refreeze. Discard if mold, yeasty smell, or sliminess develops.

VEGETABLES

Juices

Refreeze

Discard after held above 40 °F for 6 hours.

Home or commercially packaged or blanched

Refreeze. May suffer texture and flavor loss.

Discard after held above 40 °F for 6 hours.

BREADS, PASTRIES

Breads, rolls, muffins, cakes (without custard fillings)

Refreeze

Refreeze

Cakes, pies, pastries with custard or cheese filling

Refreeze

Discard

Pie crusts, commercial and homemade bread dough

Refreeze. Some quality loss may occur.

Refreeze. Quality loss is considerable.

OTHER

Casseroles—pasta, rice based

Refreeze

Discard

Flour, cornmeal, nuts

Refreeze

Refreeze

Breakfast items—waffles, pancakes, bagels

Refreeze

Refreeze

Frozen meal, entree, specialty items (pizza, sausage and biscuit, meat pie, convenience foods)

Refreeze

Discard

Last Modified July 30, 2013