

Labeling Standards

USE BY DATES FOR SAFETY AND QUALITY

Refrigerated Raw Animal Proteins

Raw Animal Proteins - Use by date = Manufactures "use by date"

Examples = whole beef brisket, ground sausage.

Fish and Shellfish - Use by date = Manufacturer's "Use by date"

If not available = 2 days

Examples = Shrimp, Tuna, Salmon

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If not available = 2 days

Examples = Shrimp, Tuna, Salmon

Refrigerated, Commercially Prepared RTE Foods

Opened Ready-to-Eat (RTE) animal proteins, salads, deli meats, opened canned food, opened milk and soft cheese - Use by date = 6 days

Examples = Lunchmeat, chicken salad, canned tomato, milk, cream cheese

Opened buttermilk, sour cream, yogurt, hard /semi soft cheese - Use by date = 9 days

Examples = Swiss cheese, Parmesan cheese

Opened RTE non Time / Temperature Control for Safety (TCS) Foods - Use by date = Manufacture's "Use by date"

If not available = 1 month

Refrigerated Prepared Foods

RTE TCS Foods - Use by date = 3 days

Examples = Breakfast lasagna, twilight French toast, chili, sausage gravy, rice

Par Cooked Food - Use by date = 3 days

Example = par-grilled chicken breast, or burgers

RTE Non-TCS Food - Use by date = 12 days

Examples = Cupcakes, cakes, breads, brownies

Frozen Foods

All food frozen that is frozen at an Anna's House Location - Use by date = 3 months and after thawing serve within 2 days

Example = Sausage gravy, chili, soups

Carry Over Foods

All food removed from the end of the day from the service line - Food removed from the service line after shift = 2 days

Example = Fresh sliced deli meat, bacon, chicken and tuna salad, sliced cheeses, scrambled egg, cut vegetables and fruits