

Food Safety for Agencies

Everything you need to know to protect the safety of your clients.



Canned Goods

- Can be kept for up to one year past expiration
- Cans that are swollen, rusty, leaky, opened, or have dents along the top or bottom edge of the can should be discarded.

Boxed Food, Bagged Food, or Condiments

- Can be kept for up to six months past expiration.
- Boxes or bags where the outer packaging is torn but the food is sealed on the inside is still safe to be distributed.

Dairy and Deli

- Milk can be kept for 1 week past expiration
- Soft Cheeses can be kept for 1 week past expiration, but hard cheeses can be kept for 3-4 weeks
- Yogurt can be kept for 1-2 weeks past expiration
- Eggs can be kept for 3 weeks past expiration
- Dips, Salsas and Prepared foods can be kept 2-3 days past expiration

Meat (Frozen)

- Ground Meats that have been frozen can be kept for 3-4 months past expiration
- Muscle cuts that have been frozen can be kept for 9-12 months past expiration
- Frozen Hot Dogs, Frozen Deli Meats, Bacon and TV Dinners can be kept 1-2 months past expiration

Produce

- Evaluated based on look and feel. Produce should not be rotten, bruised, moldy, or have any signs of decomposition.
- Cut Produce should always be refrigerated.