

Food Storage - When To Save and When To Throw It Out

Frozen Food

Meat, Poultry, Seafood

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
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, convenience foods, pizza	Refreeze	Discard
Fish, shellfish, breaded seafood products	Refreeze. However there will be some texture and flavor loss.	Discard

Dairy

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
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), cream cheese, Ricotta	Refreeze. May lose some texture.	Discard
Hard cheeses (cheddar, Swiss, Parmesan)	Refreeze	Refreeze
Casseroles containing milk, cream, eggs, soft cheeses	Refreeze	Discard
Cheesecake	Refreeze	Discard

Fruits

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Juices	Refreeze	Refreeze. Discard if mold, yeasty smell, or sliminess develops.
Home or commercially packaged	Refreeze. Will change in texture and flavor.	Refreeze. Discard if mold, yeasty smell, or sliminess develops.

Vegetables

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
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° for 6 hours.

Breads, Pastries

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Breads, rolls, muffins, cakes (without custard fillings)	Refreeze	Refreeze
Cakes, pies, pastries with custard or cheese filling	Refreeze	Discard
Pie crusts	Refreeze	Refreeze
Commercial and homemade bread dough	Refreeze. Some quality loss may occur.	Refreeze. Considerable quality loss.

Other

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Casseroles - pasta, rice based	Refreeze	Discard
Flour, cornmeal, nuts	Refreeze	Refreeze

Source: *Food News for Consumers*, Summer, 1989.

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Refrigerator Food

Dairy

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Milk, cream, sour cream, buttermilk, evaporated milk, yogurt	Safe	Discard
Butter, margarine	Safe	Safe
Baby Formula, opened	Safe	Discard

Eggs

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Eggs, fresh Hard-cooked in shell	Safe	Discard
Egg Dishes Custards and puddings	Safe	Discard

Cheese

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Hard cheeses, processed cheeses	Safe	Safe
Soft cheeses, cottage cheese	Safe	Discard

Fruits

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Fruit juices, opened	Safe	Safe
Canned juices, opened	Safe	Safe
Fresh fruits, coconut, raisins, dried fruits, candied fruits, dates	Safe	Safe

Vegetables

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Vegetables, cooked Vegetable juice, opened	Safe	Discard after 6 hours
Baked potatoes	Safe	Discard
Fresh mushrooms, herbs, and spices	Safe	Safe
Garlic, chopped in oil or butter	Safe	Discard
Casseroles, soups, stews	Safe	Discard

Meat, Poultry, Seafood

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Fresh or leftover meat, poultry, fish, or seafood	Safe	Discard
Thawing meat or poultry	Safe	Discard if warmer than refrigerator temperatures
Meat, tuna, shrimp, chicken, egg salad	Safe	Discard
Gravy, Stuffing	Safe	Discard
Luncheon meats, hotdogs, bacon, sausage, dried beef	Safe	Discard
Pizza - meat topped	Safe	Discard
Canned meats (NOT labeled "Keep Refrigerated") but refrigerated after opening	Safe	Discard
Canned ham labeled "Keep Refrigerated"	Safe	Discard

Pies, Pastry

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Pastries, cream filled	Safe	Discard
Pies - custard, cheese filled, or chiffons	Safe	Discard
Pies, fruit	Safe	Safe

Bread, Cakes, Cookies, Pasta

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Bread, rolls, cakes, muffins, quick breads	Safe	Safe
Refrigerator biscuits, rolls, cookie dough	Safe	Discard
Cooked pasta, spaghetti	Safe	Discard
Pasta salads with mayonnaise or vinegar base	Safe	Discard

Sauces, Spreads, and Jams

	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Mayonnaise, tartar sauce, horseradish	Safe	Discard if above 50° F for over 8 hours
Peanut butter	Safe	Safe
Opened salad dressing, jelly, relish, taco and barbecue sauce, mustard, catsup, olives	Safe	Safe