

EASTERN KENTUCKY UNIVERSITY

Serving Kentuckians Since 1906

Office of University Counsel
<u>University.Counsel@eku.edu</u>
Phone (859) 622-6693 | Fax (859) 622-8030

209 Coates Building, Coates CPO 40A 521 Lancaster Avenue Richmond, Kentucky 40475-3102

February 13, 2018

Via Email to robert_ristaneo1@mymail.eku.edu

Robert Ristaneo Editor-in-Chief Eastern Progress

Re: Open Records Request

Dear Mr. Ristaneo:

This letter is in response to your Open Records request received on February 8, 2018.

Please see the attached records responsive to your request. Please note, national regulations relative to your request are made readily available to the public through various federal agencies and other resources. Federal regulations related to food safety and storage are generally not records "prepared, owned, used, in the possession of or retained by" the University. See KRS 61.870(2). Responsive records, including records which may contain references to any federal regulations, which were "on the university computer of Dylan Bogard" have been produced.

Because we are able to provide the requested records electronically, there are no copy fees associated with this response. Should you have any questions or need additional information, please feel free to contact our office.

Sincerely,

Stephanie Jones, Paralegal Office of University Counsel



Community and Environment > Food > Food Worker and Industry > Charity Food Donations

Charity Food Donations

These guidelines are for food DONORS. By following these guidelines, food DONORS will be able to safely prepare, handle, and provide food that can be accepted by DONATED FOOD DISTRIBUTING ORGANIZATIONS. Many individuals and groups ("DONORS") provide food to organizations ("DONATED FOOD DISTRIBUTING ORGANIZATIONS") that then serve or distribute the food to needy individuals. The distributing organizations must comply with state food safety rules (Chapter 246-215 Washington Administrative Code 2) and have limitations on the types and sources of food they can accept. Donors should follow these guidelines to help assure food provided to the needy is safe.

Definitions

"DONOR" means a person, corporation, association, or other organization that donates food to a DONATED FOOD DISTRIBUTING ORGANIZATION.

"DONATED FOOD DISTRIBUTING ORGANIZATION" means a charitable nonprofit organization under section 501c of the federal Internal Revenue Code that distributes food free of charge to the public.

"DONOR KITCHEN" means a kitchen that is used by a DONOR to handle, store, or prepare food for donation to needy persons through a DONATED FOOD DISTRIBUTING ORGANIZATION and which is not a residential kitchen in a private home.

Foods Suitable for Donation

Home-Prepared Foods

DONATED FOOD DISTRIBUTING ORGANIZATIONS are not allowed to accept or serve most types of homeprepared foods. However, homemade baked goods that do not need refrigeration to remain safe (such as cookies, cakes, fruit pies, and breads) may be received from DONORS.

Commercially Packaged Foods Not Needing Refrigeration

The donation of commercially canned, boxed, and otherwise packaged foods is encouraged.

Fresh Produce Donations

Food donations may include fresh produce, including home-grown fruits and vegetables. Fresh produce should be protected from contamination and receive final preparation, such as washing and cutting, in a DONOR KITCHEN or licensed kitchen.

Food Prepared in a DONOR KITCHEN

Except for baked goods (such as bread, cookies, and fruit pies), DONATED FOOD DISTRIBUTING ORGANIZATIONS may not accept foods prepared in a home kitchen. Instead, foods for donation should be prepared in either a DONOR KITCHEN or a commercial food establishment, such as a restaurant.

A DONOR KITCHEN is a publicly available kitchen in a faith-based organization, community center, or other site. The DONOR KITCHEN does not need to have a health permit, but must have basic facilities such as adequate handwashing, dishwashing, refrigeration, and cooking equipment. It must have a safe water supply, be protected from weather and animals, and be cleaned before food preparation starts.

Uninspected Meat Donations

Meat from game animals may be donated to a charitable organization if approved by the local health agency and if donated by a law enforcement officer or a person with a valid hunting license issued by the Washington Department of Fish and Wildlife. A meat cutter approved by the local health agency must process the game meat. The meat needs to be labeled: "UNINSPECTED WILD GAME MEAT, THOROUGHLY COOK TO 165°F INTERNAL TEMPERATURE."

Livestock, poultry, or rabbits may be donated alive to a charitable organization if raised by a member of an approved youth club, such as 4H. A meat cutter approved by the local health authority must process the livestock, poultry, or rabbit meat. The meat needs to be labeled: "UNINSPECTED MEAT, THOROUGHLY COOK TO 165°F INTERNAL TEMPERATURE."

Food Donation by Licensed Food Establishments

Licensed food establishments are encouraged to donate surplus foods to DONATED FOOD DISTRIBUTING ORGANIZATIONS. Because licensed food establishments have commercial-grade equipment, unlike many DONOR KITCHENS, these may safely include foods that have gone through typical multiple food preparation steps and handled with the same consideration for safety as the food sold to customers.

Perishable foods past the original manufacturer's "sell by" (or "best if used by") date are suitable for donation, but not foods past a "use by" date. Other items not suitable for donation include foods that have been temperature abused; foods that have been served to a customer's table; spoiled foods; foods exposed to potential contamination by severe package damage; and sharply dented or rusty cans.

Food Donation by Food Processors

Food processors are encouraged to donate foods that may not meet their specifications for reasons that do not affect food safety, such as package printing errors. Each food package may lack complete labeling required for commercial distribution, as long as the charitable distributing organization is given enough information to mark each container with the common name of the food. At least one accurate, complete label must be provided with each master carton.

Distressed Foods

Foods that have been stored for a long time, gone through a fire, or suffered another disaster may still be safe. Contact the food safety program of the local health agency to see if these foods can be safely donated under the specific circumstances involved.

Important Note: Before making your donation, contact the DONATED FOOD DISTRIBUTING ORGANIZATION to make sure they will accept the type of food you intend to donate.

Foods Unsuitable for Donation

Certain foods are not suitable for donation because of safety concerns. These foods include:

- Home canned, vacuum-packed or pickled foods.
- Foods in soiled containers.
- Perishable foods past a "use by" date, unless frozen.
- Foods in sharply dented or rusty cans.
- Foods in opened or torn containers exposing the food to potential contamination.
- Unpasteurized milk.
- · Foods with an "off" odor.
- Foods prepared, cooked, cooled, or reheated at home (except for baked goods).

Safe Food Handling Practices

Training

Although training is not a requirement for preparing food donations, food safety classes explain the food safety precautions required with feeding large groups. Many local health agencies, WSU Cooperative Extension offices, and food industry associations give short classes on food safety.

Personnel

A knowledgeable group leader with food safety training and a Washington State Food Worker Card, if possible, should be selected to organize the food preparation efforts. Children under 10 years old should only handle wrapped foods, raw produce, and raw dry food staples to limit the potential for food safety errors. Food workers who are ill should not handle or prepare food.

Handwashing

Proper handwashing facilities and supplies (soap, warm running water, and paper towels) must be convenient for all food handlers.

All food handlers should wash their hands before beginning work, and after:

- Going to the restroom.
- Coughing or sneezing into their hands.
- Handling raw meat.
- · Eating, smoking, or drinking.
- Caring for children.
- · Hands become dirty.

Preventing Bare Hand Contact

To prevent the spread of germs, it is important to keep bare hands from touching foods that will not be cooked or washed before being eaten. Utensils (such as forks, ladles, tongs, paper squares) or gloves can be used to prevent bare hand contact. Utensils need to be cleaned and sanitized between uses.

Food safety gloves are intended to protect the food from hand contact rather than to protect the wearer. Gloves need to be changed when they are torn or after tasks where they become soiled. A cut on the hand should be covered by a clean bandage and a glove.

Food Storage

Dry goods, canned food, and fresh produce may be stored in a private home away from pests, pets, and household chemicals. Commercially frozen food can be stored in a homestyle freezer, as long as the food remains frozen hard. Other foods should be stored in a DONOR KITCHEN, rather than in a home.

Packaged food should be donated in its original, unopened packaging with ingredient labels. If bulk food staples such as flour, sugar, dry beans, and dry grains are repackaged for donation, the common name of the food item should be written on each container.

Food Transportation

Temperature control and prevention of cross contamination are important food safety measures while transporting food. Potentially hazardous foods that need to be kept hot or cold need to be transported quickly in insulated containers that protect against contamination. Whenever possible, prepare and cook the food at the feeding location to reduce the food safety risk.

Potentially Hazardous Foods

Certain foods, called potentially hazardous foods, let bacteria grow quickly. It is important to keep these foods at safe temperatures to prevent bacteria from growing.

Potentially hazardous foods include items such as meats, poultry, fish, eggs, dairy products, tofu, all cooked vegetables (including cooked beans, rice, and potatoes), seed sprouts, sliced melons, and garlic and other fresh herbs in oil mixtures.

Temperature Danger Zone

Potentially hazardous foods must be kept out of the danger zone (41°F - 135°F) for safety. A safe guideline is to make sure that food is not in the danger zone for more than 4 hours during all steps of handling, transportation, and serving. Foods should be discarded after 4 hours in the danger zone. Cook foods at the feeding site and serve them immediately, rather than cool the foods to reheat later.

Avoid cooling foods in a DONOR KITCHEN for later reheating. DONOR KITCHENS usually lack commercial-grade refrigeration capable of rapidly cooling large batches of food.

Cooking Temperatures

Animal foods need to be cooked until well done. Using a metal stem thermometer to measure the middle of the food is the best way to determine complete cooking.

These following final cooking temperatures are recommended by the USDA.

• Eggs: 145°F (or until firm)

Pork: 160°F

Seafood: 145°F

• Ground Poultry: 165°F

• Beef: 145°F

Casseroles, Poultry Stuffing: 165°F

Hamburger: 160°F

Whole Poultry: 180°F

Dishwashing

Dishes need to be washed and sanitized between uses. An automatic dishwasher with a 155°F sanitizing cycle may be used. If dishes are cleaned by hand, a three-step process using three different basins should be used to (Basin 1) wash with detergent; (Basin 2) rinse off the detergent; and (Basin 3) sanitize. To make a sanitizer, mix one teaspoon of unscented chlorine bleach in one gallon of water. Dishes should be allowed to soak in the sanitizer for at least 30 seconds and allowed to air-dry after the sanitizing step.

Cross Contamination

Cross contamination is when germs from raw foods are spread to other foods. Common causes of cross contamination include food worker hands, raw meats or poultry that drip on other foods, and countertops and cutting boards that are not properly cleaned between uses.

To prevent cross contamination:

- Store raw meats below other foods.
- Store raw produce away from washed, ready-to-eat produce.
- Thoroughly wash and sanitize surfaces that have touched raw meats and poultry.
- Wash hands often, especially after handling raw meats.

Allergies

Many people have food allergies that can cause severe reaction. Common causes of allergic reactions are peanuts, tree nuts, eggs, soy, wheat, seafood, and milk products. To help protect the safety of food recipients, it is best to provide the DONATED FOOD DISTRIBUTING ORGANIZATION a list of all the ingredients in any food you prepare. Maintain original labels on donated commercially packaged foods. If bulk food staples (such as flour, sugar, dry beans, dry grains) are repackaged for donation, the common name of the food should be written on each package.

DONOR Information

DONORS will need to be prepared to provide the DONATED FOOD DISTRIBUTING ORGANIZATION that receives the food the following information, either verbally or in writing:

- · Source of the food.
- How the food was kept free from contamination during storage, preparation and transport.

- How, where, and when the food was prepared.
- How the food was kept hot or cold.
- How long the food was kept in the temperature danger zone.
- Common name of a dry food staple, if repacked from the original container.

More Resources

Contact your <u>local health department's food safety office</u> for additional advice on donating food safely. Your local WSU Cooperative Extension office is also good source for food safety information.

Content Source: Food Safety Program



Home Dairy Drinks Fruits Vegetables Grains Proteins Other Substitutes Blogs











How Long Does Spaghetti Sauce Last?

Spaghetti Sauce - how long does spaghetti sauce last? Spaghettis sauce can last a year beyond a "best by" date if you take everything into consideration. How long does pasta sauce last? The shelf life of spaghetti sauce, pasta sauce or tomato sauce depends on a variety of factors including the best by date, the preparation method and the way it is stored.

Spaghetti sauce, or pasta sauce, is most often tomato based but also comes in a variety of other bases including cream. This sauce comes in handy for use in many other dishes besides just spaghetti.

So, how long does spaghetti sauce last past its best by date? When properly stored, the **shelf life of spaghetti sauce** past its best by date is approximately...





Spaghetti Sauce Expiration Date

Product	Pantry (Unopened)	Refrigerator (Opened)
	Past Printed Date	After Opening
Tomato Based Pasta Sauce lasts for	1 Year	5-10 Days
Cream Based Pasta Sauce lasts for	6-8 Months	7 Days
Oil Based Pasta Sauce lasts for	1 Year	2 Weeks
Dry Package Pasta Sauce Mix lasts for	6-12 Months	7-10 Days(prepared)



IN THE WAKE OF A DISASTER YOUR DOLLARS ARE HARD AT WORK

** The important thing with spaghetti sauce is that the jar lid must not be "popped" or raised prior to opening. If your lid is raised, return it to the store for a refund.

Remember, **once spaghetti sauce is opened** - whether it came from a jar, a can, a package, or homemade spaghetti sauce it should be kept stored in the refrigerator and **used within within 5-10 Days** depending on the brand of sauce. Most pasta sauces do NOT have any preservatives. Therefore, be sure to cook your sauce if it has been opened and stored in the fridge for longer than 4-5 days - but toss the sauce for sure if it has been more than 9-10 days or if you see any signs of mold formation.

Many have asked about opened jars of spaghetti sauce. So, we added this table with information directly from the manufacturers of pasta sauce. These are their recommendations for their products. They do also say that jars can last longer or shorter depending on the temperature of the refrigerator, the length of time outside of the refrigerator, the exposure to bacteria and any cross contamination that may have occurred - just like with any other food product.

Table of Manufacturer Recommended Shelf Life of Opened Pasta Sauce:

Product	Refrigerator (Opened)	Freezer (Opened)
	After Opening	In Freezer Container
Newman's Own Spaghetti Sauce [1] lasts for	3-7 Days	Recommended, but time not listed
Ragu Cheese Based Pasta Sauce lasts for	3 Days	Not Recommended
Ragu Tomato Based Pasta Sauce lasts for	3-5 Days	Not Recommended
Barilla Pasta Sauce lasts for	3-5 Days	3 Months
Classico Tomato Based Pasta Sauce [2] lasts for	3-5 Days	2-3 Months

Spaghetti sauce and pasta sauce, like a lot of other condiments, usually have a best by date and not an expiration date. Because of this, the product may be safely used after the date.

How to tell if Spaghetti Sauce is bad, rotten or spoiled?

Practicing proper hygiene and food safety techniques will help prevent foodborne illness.

Spaghetti Sauce will begin to darken from a bright red to a maroon color and will get thicker over time. After the eat by date has passed, the spaghetti sauce will begin to form mold, even in the refrigerator. If there is any visible mold (mould) at all, the entire jar should be thrown away - even if it is just on the lid of the jar!

There are, of course, certain health risks associated with spoiled foods so always remember to practice food safety and enjoy your foods before their shelf life has expired!

How to store Spaghetti Sauce to extend its shelf life?

You can help spaghetti sauce stay fresh longer by storing it in the refrigerator in a sealed container to prevent spoilage and keep out contaminants.

For a long term option, spaghetti sauce can be placed in a freezer safe container in the freezer.

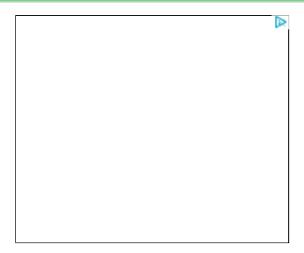
Some benefits of proper food storage include eating healthier, cutting food costs and helping the environment by avoiding waste.

Interesting facts about Spaghetti Sauce:

• A quarter cup of tomato based spaghetti sauce contains about 70 calories and 3g of fat, a quarter cup of Alfredo sauce contains about 110 calories and 10g of fat and a quarter cup of Pesto sauce has about 290 calories with 29g of fat.

How long is Spaghetti Sauce good for when prepared in a dish?

How long does spaghetti sauce last? That depends. How long does meat last? In general, spaghetti sauce will only last as long as the quickest expiring ingredient in the dish.



What are our shelf life resources?

In determining **how long Spaghetti Sauce lasts**, our content incorporates research from multiple resources, including the United States Department of Agriculture and the United States Food & Drug Administration. In addition, we scoured the web for informative articles and reports related to food safety, food storage and the **shelf life of Spaghetti Sauce**.

*An important note about expiration dates...

Although the **Spaghetti Sauce shelf life** information on Eat By Date is generally reliable, please remember that individual cases will vary and that our advice should only be taken as an opinion and not a replacement for your health care professional. Please eat responsibly!

From The Blog



Slow Cooker Temperature

Read More...

Printed Date Definitions

- ▶ "Best Before" Date Definition
- ■"Use By Date" Definition
- ▶ "Sell By Date" Definition
- ▶ "Shelf Life" Definition

FEATURED ARTICLES

- ▶ The Big Myth: "Food Expiration Dates"
- ► Save Money and the Environment Stop Food Waste
- ► How To Read Food Labels deciphering packaging labels
- **▶**Recommended Food Storage Products

Frequently Asked Questions

Click **HERE** for all of our FAQ's



- ▶ Should you eat green potatoes? All the scoop on green potatoes.
- ■4 Amazing Quick Prep Tricks



- ► How to Clean a Cutting Board? What's the best way to clean and deodorize a cutting board?
- Is All Oatmeal Created Equal?



- ▶ How to make healthy pancakes Make easy healthy pancakes with this simple recipe.
- Do hard boiled eggs have to be refrigerated?

▶ How to keep your sponge clean? A sponge harbors germs if not properly maintained.



□Can You Freeze Cheese?



- ► How to Keep Apples from Turning Brown? Explore the ways.
- ► How long to cook corn?

Top 10 Most Searched Items

Eggs Yogurt Milk Butter Hard Boiled Eggs Beef Chicken Potatoes Coffee Cheese

Top 10 Most Popular (NEW)

►Kale

▶Deli Meat

Beer

Wine

► Sweet Potatoes

Figs

Bacon

► Hard Cheese

Pumpkin

▶ Dry Ice



How Long Does Mayonnaise...



How Long Do Leftovers...



How Long Does Beef Last?...



How Long Do Hard Boiled...



Can You Eat Green...



How Long Does Pasta Last?...



The Big Myth: Food Dates....



Eggs - How Long Do Eggs...



How Long Do Canned...

6 Comments Sort by Oldest



Add a comment...



Michelle McIntosh · Amy Johnson High School, Hull

I Think I bought my Ragu sauce back I January this year, Is unopened and has been I a cupboard, How long will I last

Like · Reply · 2y



Don Wehunt · Oakland, California

until may 24, of 2021.

Like · Reply · 1 · 2y



Chris Butterill · Instructor at St. Paul's College, University of Manitoba

I'm tired of having to throw out pasta sauce unused! It is a terrible waste. I'm going to try putting it in ice cube trays, freezing, and taking out a cube per individual pizza I am making at a time.

Like · Reply · 5 · 2y



Gary Vannatta

I have a sealed jarof Ragu Pizza sauce dated 9/2011 is it safe to eat?

Like · Reply · 2y



Rita Bryson · Waltham Senior High School

I MADE SPAG. SAUCE THREE DAYS AGO HOW LONG IS IT GOOD FOR

Like · Reply · 1y



Leif Verkland · Tofield High School

at least 5 years

Like · Reply · 1 · 1y



Sherrie Clay · Upright mostly at Retired

Leif Verkland was your response serious? I ask because I just opened a similarly stored jar of Prego, with an expiration date of October 2012 and the safety button had not raised?~?

Like · Reply · 50w



Erik Beljan · Co-founder at The Beljan Gallery

Just opened some jarred sauce stored in the dark in my relatively cool basement. With a best by of 7/14/2014 or over 2 years ago. Was some private labeled Gia Russa stuff I stocked up on on clearance, no preservatives nothing. It is perfectly fine, tastes exactly the same as it did 3 years ago when I bought it. Still bright red, still tastes fresh. I'd be willing to bet this stuff would keep 3 more years. I've opened Alfredo from the same batch, it is still good. Keep it in the dark, keep it cool and this stuff will last a LONG time.

Like · Reply · 1y

Load 1 more comment

Shelf-Stable Food Safety

Ever since man was a hunter-gatherer, he has sought ways to preserve food safely. People living in cold climates learned to freeze food for future use, and after electricity was invented, freezers and refrigerators kept food safe. But except for drying, packing in sugar syrup, or salting, keeping perishable food safe without refrigeration is a truly modern invention.

_

- What does "shelf stable" mean?
- How are foods made shelf stable?
- What is the history of canning?
- How does canning make food shelf stable?
- Do cans contain lead?
- Will commercially canned foods last forever?
- After opening canned foods, is it safe to refrigerate the unused food in the can?
- Are all canned hams shelf stable?
- Is it safe to use rusted canned foods?
- Is it safe to use food from dented cans?
- Is it safe to use cans that freeze accidentally?
- If a can hisses when opened, is the food safe to eat?
- Do crystals in canned goods mean the food is not safe?
- What is the danger of botulism in canned goods?
- What are precautions for home-canned foods?
- Is the dating of shelf-stable foods required by federal law?
- · What do the codes on cans mean?
- What are dried foods?
- What are the types of food drying?
- Why is temperature important when drying meat and poultry jerky?
- Why is it a food safety concern to dry meat without cooking it first?
- Is jerky safe when stored at room temperature?
- How is salt used to make food shelf stable?
- Are dry-cured hams shelf stable?
- Are any sausages shelf stable?
- Are any egg products shelf stable?
- Does freeze-drying make food shelf stable?
- What is a retort pouch?
- What is the history of retort pouches?
- What are the advantages of the retort pouch?
- What is an MRE?
- Is an MRE shelf stable?
- · What foods are packaged in retort packages?
- What is aseptic packaging?
- Are aseptic packages safe?
- What is the history of aseptic packaging?
- What's the difference between retort and aseptic packaging?
- What type of package is used for aseptic processing?
- · What foods are packaged in aseptic packages?
- Can I microwave aseptic packages?
- Is Sous Vide packaging shelf stable?
- Shelf-Stable Food Storage Chart

What does "shelf stable" mean?

country hams, canned and bottled foods, rice, pasta, flour, sugar, spices, oils, and foods processed in aseptic or retort packages and other products that do not require refrigeration until after opening. Not all canned goods are shelf stable. Some canned food, such as some canned ham and seafood, are not safe at room temperature. These will be labeled "Keep Refrigerated."

[Top of Page]

How are foods made shelf stable?

In order to be shelf stable, perishable food must be treated by heat and/or dried to destroy foodborne microorganisms that can cause illness or spoil food. Food can be packaged in sterile, airtight containers. All foods eventually spoil if not preserved.

[Top of Page]

CANNED FOODS

What is the history of canning?

Napoleon is considered "the father" of canning. He offered 12,000 French francs to anyone who could find a way to prevent military food supplies from spoiling. Napoleon himself presented the prize in 1795 to Chef Nicholas Appert, who invented the process of packing meat and poultry in glass bottles, corking them, and submerging them in boiling water. Without realizing it, he sterilized them, stopping bacterial spoilage and growth.

This military secret soon reached England where, in 1810, Peter Durance patented the use of metal containers for canning. Englishman William Underwood migrated to Boston and established a canning plant in 1821. This was the beginning of canning in the United States. Underwood (even today, a brand of "deviled ham") is America's oldest canning company.

[Top of Page]

How does canning make food shelf stable?

Canning is a way to store food for long periods of time. It is a method of preserving where food is placed in airtight, vacuum-sealed containers and heat processed at 250 °F (121 °C). This destroys microorganisms and inactivates enzymes. As the food cools, a vacuum seal is formed that prevents any new bacteria from getting in. Since the food in the container is commercially sterile, it does not spoil. Once the container is opened, however, bacteria can enter and begin growing in the food. Any unused portions must then be refrigerated in clean containers.

[Top of Page]

Do cans contain lead?

The canned food industry in the United States stopped using lead-soldered cans in 1991. In 1995, the Food and Drug Administration issued a final rule prohibiting the use of lead solder in all food cans, including imported products. Metal cans, which are made of sheet steel — sometimes with a coating of tin — are now welded closed at the seams. The inside of the can may also have an enamel or vinyl protective coating.

[Top of Page]

Will commercially canned foods last forever?

Commercial canning is done under tightly controlled conditions — careful sanitation and the necessary time and temperature under pressure, but there are still limits to how long it will preserve food. There are several factors that limit the shelf life of canned foods. First, cans can rust over time. Shipping accidents, where cans fall and dent or are crushed, also cause container problems.

Then there's can corrosion. In all foods, but especially in high-acid foods like canned tomatoes, natural chemicals in the food continually react with the container. Over several years, this can cause taste and texture changes, and eventually lower the nutritional value of the food.

High temperatures (over 100 °F) are harmful to canned goods too. The risk of spoilage jumps sharply as storage temperatures rise. In fact, canned goods designed for use in the tropics are specially manufactured.

Store canned foods and other shelf stable products in a cool, dry place. Never put them above or beside the stove, under the sink, in a damp garage or basement, or any place exposed to high or low temperature extremes. Temperatures below 85 °F are best. Check your pantry every few weeks and use canned goods you have had on hand for awhile. Don't purchase bulging, rusted, leaking, or deeply dented cans.

[Top of Page]

After opening canned foods, is it safe to refrigerate the unused food in the can?

Yes. Unused portions of canned food may be refrigerated in the can, but to preserve optimum quality and flavor, place the unused portion in a glass or plastic storage container.

[Top of Page]

Are all canned hams shelf stable?

Some canned hams are shelf stable and can be stored in the pantry up to 2 to 5 years at room temperature. These hams are generally not over 3 pounds in size. They have been processed to kill all spoilage bacteria and pathogenic organisms such as *Clostridium botulinum*, *Salmonella*, and *Trichinella spiralis*. The product is free of microorganisms capable of growing at ordinary room temperatures. However, unusually high temperature storage — above 122 °F (50 °C) — may result in harmless thermophylic bacteria multiplying and swelling or souring the product. If this happens, it should not be eaten.

Canned hams purchased refrigerated and bearing the "Keep Refrigerated" designation on the label are not safe to store at room temperature. This type of ham has been processed at a time/temperature sufficient to kill *Trichinella spiralis*. However, the normal cooking process for this product will not destroy the spores of *Clostridium botulinum* and *Clostridium perfringens* should they be present on the raw hams before canning. These two bacterial pathogens can grow if the perishable canned hams are not kept refrigerated. Consequently, the consumption of these canned hams may result in foodborne illnesses. "Keep Refrigerated" canned hams are also not free of spoilage bacteria that may eventually grow. Such hams may be stored in the refrigerator for up to 6 to 9 months.

[Top of Page]

Is it safe to use rusted canned foods?

Discard heavily rusted cans. Cans that are heavily rusted can have tiny holes in them, allowing bacteria to enter. Surface rust that you can remove by rubbing with your finger or a paper towel is not serious. You can keep these canned foods. If you open the cans and there is any rust inside, do not eat the food. Rust (oxidized iron) is not safe to eat.

[Top of Page]

Is it safe to use food from dented cans?

If a can containing food has a small dent, but is otherwise in good shape, the food should be safe to eat. Discard deeply dented cans. A deep dent is one that you can lay your finger into. Deep dents often have sharp points. A sharp dent on either the top or side seam can damage the seam and allow bacteria to enter the can. Discard any can with a deep dent on any seam.

[Top of Page]

Is it safe to use cans that freeze accidentally?

Cans of food that freeze accidentally, such as those left in a car or basement in sub-zero temperatures, can present health problems. Frozen cans could swell because the food inside expanded when frozen. However, cans can be swollen because of contamination with *Clostridium botulinum* or spoilage-causing organisms. Do not use any swollen cans; discard them.

Also, discard frozen cans that are not swollen but have been allowed to thaw at 40 °F or higher. Cans that have thawed and refrozen are not safe.

A frozen can that has not thawed can be safely defrosted in the refrigerator and used. If the canned food is still frozen, let the intact can thaw in the refrigerator before opening. If the product doesn't look and/or smell normal, throw it out. Do not taste it!

If the product does look and/or smell normal, thoroughly cook the contents right away by boiling for 10 to 20 minutes. At altitudes below 1,000 feet, boil foods for 10 minutes. Add an additional minute of boiling time for each additional 1,000 feet elevation (for example, at 3,000 feet, boil for 12 minutes). Spinach and corn should be boiled for 20 minutes at all altitudes. This is due to the high density of these vegetables. Products can then be refrigerated or frozen for later use.

If a can hisses when opened, is the food safe to eat?

Some cans make a hissing sound when opened because they are vacuum-packed and the noise is a result of air pressure. This is perfectly normal. However, if a can hisses loudly or the contents spurt forcefully out of the can when opened, it may be an indication that the food is unsafe. Do not taste or use such food. Place the can and its contents in a heavy garbage bag. Close and place the bag in a regular trash container or bury it in a nearby landfill.

[Top of Page]

Do crystals in canned goods mean the food is not safe?

Canned seafood occasionally contains small fragments of a glass-like substance. According to the U.S. Food and Drug Administration (FDA), these crystals pose no danger to consumers. Known chemically as magnesium ammonium phosphate, commonly called "struvite," the crystals can form from certain natural constituents of the fish or shellfish after they are commercially canned.

[Top of Page]

What is the danger of botulism in canned goods?

While extremely rare, a toxin or poison produced by the bacteria *Clostridium botulinum* (*C. botulinum*) is a very serious danger in canned goods. Botulism is a deadly food poisoning. The botulism bacteria — rod shaped under the microscope — grow best in anaerobic (absence of oxygen) conditions. Since the canning process forces air out of food, the *C. botulinum* bacteria may find incorrectly or minimally processed canned foods a good place to grow and produce the toxin. Low-acid vegetables such as green beans, corn, beets, and peas, which may have picked up *C. botulinum* spores from the soil, are at risk.

The botulism spores are heat-resistant, can survive in foods that are incorrectly or minimally processed, and are difficult to destroy. While high cooking temperatures will kill the normal *C. botulinum* organism, it takes even higher temperatures to kill the spore. That's why the canning of low-acid foods is done with a pressure canner. If the spores are not killed in the canning process, they can become normal cells again and produce the deadly toxin.

If you eat *C. botulinum*-contaminated food, symptoms will develop in 12 to 48 hours. The poison attacks the nervous system, causing double vision, droopy eyelids, trouble swallowing, and difficulty breathing. Without treatment, a patient can die of suffocation — the nerves no longer stimulate breathing. There is an antitoxin, which has reduced the number of deaths from botulism, but patients may still suffer nerve damage, and recovery is often slow.

To avoid botulism, carefully examine any canned food that looks suspicious. The risk is greater if containers have been canned at home without following safe canning procedures. Never use food from containers showing possible botulism warnings — leaking, bulging, or badly dented cans; cracked jars or jars with loose or bulging lids; canned food with a foul odor; milky liquids surrounding the vegetables that should be clear; or any container that spurts liquid when you open it. Don't even taste the food!

Throw canned goods that are suspect away carefully. You don't want animals, children, or anyone else who might rummage through the trash to get ill. Double bag the cans in plastic bags that are tightly closed. Then place them in a trash receptacle (non-recyclable trash) outside of the home.

[Top of Page]

What are precautions for home-canned foods?

The botulism risk is greater for home-canned foods that have not been processed using safe canning guidelines. If it is possible that any deviation from the USDA-endorsed methods occurred, to prevent the risk of botulism, low-acid and tomato foods should be boiled in a saucepan before consuming even if you detect no signs of spoilage. At altitudes below 1,000 feet, boil foods for 10 minutes. Add an additional minute of boiling time for each additional 1,000 feet of elevation. However, this is not intended to serve as a recommendation for consuming foods known to be significantly underprocessed according to current standards and recommended methods. It is not a guarantee that all possible defects and hazards with non-recommended methods can be overcome by this boiling process. The recommendation is to only can low-acid and tomato foods according to the procedures in the USDA Complete Guide to Home Canning, which can be found at http://nchfp.uga.edu/publications/publications_usda.htm. Properly home-canned fruits have never needed the 10-minute boil.

Is the dating of shelf-stable foods required by federal law?

Except for infant formula and some baby food, product dating — having a "use-by," "sell-by," or "best-if-used-by" date — is not required by Federal regulations. Dating is for quality, not safety. However, if a calendar date is used, it must express both the month and day of the month (and the year, in the case of shelf-stable and frozen products). If a calendar date is shown, immediately adjacent to the date must be a phrase explaining the meaning of that date, such as "sell by" or "use before." While there is no uniform or universally accepted system used for food dating in the United States, dating of some foods is required by more than 20 states. A shelf-stable product can be safely used after the "sell-by" date. Products displaying a "use-by" date, although still safe, may not be of acceptable quality after the "use-by" date.

[Top of Page]

What do the codes on cans mean?

Cans must exhibit a packing code to enable tracking of the product in interstate commerce. This enables manufacturers to rotate their stock as well as locate their products in the event of a recall. These codes, which appear as a series of letters and/or numbers, might refer to the date or time of manufacture. They aren't meant for the consumer to interpret as "use-by" dates. There is no book or Web site that tells how to translate the codes into dates; however, you can contact the manufacturer for further information. Cans may also display "open" or calendar dates. Usually these are "best-if-used-by" dates for peak quality.

[Top of Page]

DRIED FOODS

What are dried foods?

Drying is the world's oldest and most common method of food preservation. Drying technology is both simple and readily available to most of the world's culture. Examples of dried foods are jerky, powdered milk, dried beans and peas, potatoes in a box, dried fruits and vegetables, pasta, and rice. Canning technology is just over 200 years old, and freezing became practical only during this century as electricity became increasingly available.

[Top of Page]

What are the types of food drying?

Two types of natural drying occur in open air - solar (sun) drying and "adibatic" (shade) drying.

Adibatic drying occurs without heat.

Solar drying can be as simple as spreading a layer of fruit or vegetables in the sun, and it can also take place in a special container that catches and captures the sun's heat. These types of drying are used mainly for high-acid fruits and vegetables, such as apricots, tomatoes, and grapes (to make raisins). (Perishable, low-acid food such as meat and poultry may not be dried by these methods. See below.)

Drying from an artificial heat source is done by placing food in either a warm oven or a food dehydrator. Follow the appliance's directions carefully to ensure the food is dried safety.

[Top of Page]

Why is temperature important when drying meat and poultry jerky?

There have been illnesses from *Salmonella* and *E. coli* O157:H7 from homemade jerky that raise questions about the safety of traditional drying methods for making beef and venison jerky.

To make jerky safely at home, the USDA Meat and Poultry Hotline recommends that consumers cook all meat to 160 °F and all poultry to 165 °F before they begin the dehydrating process. This cooking step ensures that any bacteria present will be destroyed. Most dehydrator instructions do not include this step, and a dehydrator may not reach high enough temperatures to heat meat and poultry to these safe temperatures.

After heating meat to 160 °F and poultry to 165 °F, maintain a constant dehydrator temperature of 130 to 140 °F during the drying process. This is important because the process must be fast enough to dry food before it becomes unsafe; and it must remove enough water so that microorganisms are unable to multiply.

Why is it a food safety concern to dry meat without cooking it first?

The danger in dehydrating meat and poultry without cooking it to a safe temperature first is that the dehydrator will not heat meat to 160 °F or poultry to 165 °F — temperatures at which bacteria are destroyed — before the jerky dries. Bacteria that are not destroyed by cooking can survive dehydrating and cause foodborne illness.

In a dehydrator or low-temperature oven, most of the heat is absorbed by evaporating moisture. Thus, the temperature of the meat does not begin to rise until most of the moisture has evaporated. Therefore, when the dried meat temperature finally begins to rise, the bacteria have become more heat resistant and are more likely to survive. If these surviving bacteria are pathogenic (types that cause foodborne diseases), anyone who consumes the jerky can get a foodborne illness.

[Top of Page]

Is jerky safe when stored at room temperature?

Yes. Commercially produced jerky is monitored in federally inspected plants by inspectors from the U.S. Department of Agriculture's Food Safety and Inspection Service. Products made into jerky may be cured or uncured, dried, smoked or unsmoked, and air or oven dried.

The process of making jerky at home can vary, so USDA recommends a shorter shelf life for homemade jerky than for jerky made under Federal inspection.

[Top of Page]

How is salt used to make food shelf stable?

Salt binds or removes water so that it does not enable the growth of microorganisms. It is a food additive that has been used for thousands of years. Until canning was invented, salt was a critical food preservation item. In Colonial America, food preservation required 40 pounds of salt per person per year. Even though we don't need that much salt today, salt is still used to preserve or cure such foods as country hams, bacon, frankfurters, and corned beef.

[Top of Page]

Are dry-cured hams shelf stable?

Dry-cured hams are shelf stable. These uncooked hams are safe when stored at room temperature because they contain so little water that bacteria can't multiply in them.

In dry curing — the process used to make country hams and prosciutto, fresh meat is rubbed with a dry-cure mixture of salt and other ingredients. Dry curing produces a salty product. Since dry curing draws out moisture, it reduces ham weight by at least 18% (usually 20 to 25%). This results in a more concentrated ham flavor. Dry-cured hams may be aged from a few weeks to more than a year. Six months is the traditional process, but may be shortened according to the aging temperature. Country hams may not be injected with curing solutions or placed in curing solutions, but they may be smoked. In 1992, FSIS approved a Trichina-treatment method that permits substituting up to half of the sodium chloride with potassium chloride to lower sodium levels.

[Top of Page]

Are any sausages shelf stable?

Some dry sausages are shelf stable. Dry sausages include: Soppersata (a name of a salami); Salami; air-dried Pepperoni; Cerevelat; Lola, Lolita, and Lyons sausage (mildly seasoned pork with garlic); and Genoa salami (an Italian sausage usually made from pork, but might contain a small amount of beef and be moistened with wine or grape juice and seasoned with garlic). Dry sausages require more production time than other types of sausage and result in a concentrated form of meat. If the product is shelf stable and ready-to-eat, the product is not required to have a safe handling statement, cooking directions, or a "Keep Refrigerated" statement. For more information about sausages, see the document "Sausages and Food Safety" at www.fsis.usda.gov.

[Top of Page]

Are any egg products shelf stable?

Pasteurized, dried egg products can be shelf stable, with or without added ingredients. Most are distributed in bulk quantities and are used by food manufacturers (noodle makers, bakers, etc.) or by institutional food service (hotels, hospitals, nursing homes, etc.).

USDA Dried Egg Mix — a dried blend of whole eggs, nonfat dry milk, soybean oil, and a small amount of salt — is distributed to schools and to needy families. This is a government commodity not usually available commercially. To reconstitute, blend 1/4 cup of the mix with 1/4 cup water to make one "egg." The reconstituted mix requires cooking. Pasteurized, dried egg whites are also available in stores that sell cake baking and decorating supplies. They do not require cooking.

[Top of Page]

Does freeze-drying make food shelf stable?

Yes, freeze-dried foods are shelf stable. Freeze-drying is a commercial process that can be used to preserve such food as dried soup mixes, instant coffee, fruits, and vegetables. To freeze dry, frozen food is placed in a special vacuum cabinet. There, ice changes from a solid state directly to a vapor state without first becoming a liquid. This process, whereby water escapes from the food, is called "sublimation." To use freeze-dried foods, they must be rehydrated with water. They retain their original flavor, texture, and nutrients, but must be packaged in moisture-proof, hermetically sealed containers.

[Top of Page]

FLEXIBLE PACKAGING

What is a retort pouch?

A retort pouch is commonly defined as a flexible pouch for low-acid foods that are thermally processed in a pressure vessel, often called a "retort." The pouch is made of layered polyester, aluminum foil, and polypropylene. Commercial sterilization occurs at temperatures greater than 212 °F, typically 240 to 250 °F. The retort packaging is shelf stable at room temperature.

[Top of Page]

What is the history of retort pouches?

The history of retort pouches goes back to the 1960s when the military used them to replace C-Rations. They are lightweight and take up less space than canned goods. The development of the retort process had to overcome such problems as heat penetration, temperature distribution (some areas of the product cooking faster than others, resulting in hot or cold spots within the pouches), and residual air inside the package. Retort pouches are now available in clear or foil materials and are in several shapes. Special retort pouch features include hanger holes, pour spouts, handles, and tear notches.

[Top of Page]

What are the advantages of the retort pouch?

The retort pouch has several advantages. It weighs less than a metal can. It is flexible, meaning that it can handle a lot of abuse when taken away from home or on military maneuvers. Because it is flat, it takes up little space, making it easier to carry in a backpack or pocket. The flat shape also gives the pouch an advantage during processing. In the plant, the pouch is filled with food, sealed, and then retorted at temperatures of 240 to 250 °F to commercially sterilize the contents. Because a pouch is flat, it takes much less time than a metal can does to heat the contents to the point of commercial sterilization. That can result in a better tasting product.

[Top of Page]

What is an MRE?

MRE stands for "Meal, Ready-to-Eat." MRE's were originally designed for the U.S. government and have been used since the 1970's in the U.S. space program, U.S. military, and USDA's Forest Service. The MRE package is officially known as a tri-laminate retort pouch. It contains normal food that is ready to heat and consume, such as chili or beef stew.

[Top of Page]

Is an MRE shelf stable?

Yes. MRE's are shelf stable because they have been commercially sterilized by heat in a sealed container to destroy bacteria that can make it unsafe or spoil the food. Like food in metal cans, MRE's can be kept for a long time, but not indefinitely. The shelf life is highly related to the storage temperature. For example, if stored at 120 °F (a temperature that could be encountered on desert battlefields), the MRE should be used within a month. Stored at 60 °F, an MRE can last 7 years or more.

What foods are packaged in retort packages?

Nearly any type of food that comes in cans may be processed in retort packaging. Examples of food packaged in retort packages are chili, ham, chicken breasts, and tuna fish. These foods are available on grocery store shelves.

[Top of Page]

What is aseptic packaging?

Aseptic packaging is the process by which microorganisms are prevented from entering a package during and after packaging. During aseptic processing, a sterilized package is filled with a commercially sterile food product and sealed within the confines of a hygienic environment.

[Top of Page]

Are aseptic packages safe?

Yes. There are no health concerns associated with aseptic packaging. The inside layer of an aseptic package, which touches the product, is polyethylene (plastic). There is no leaching of aluminum or aluminum components through the polyethylene layer. The polyethylene used in the aseptic package, low-density polyethylene (LDPE), is an FDA-approved food-contact surface material. It is the only material in the package that comes in contact with the food product. In addition, industry tests have shown that no polyethylene leaches into the food product.

[Top of Page]

What is the history of aseptic packaging?

Aseptic packaging is a beverage system first developed in Europe in cooperation with the World Health Organization to provide beverages such as milk and water to people involved in disasters. It was introduced to the United States in the early 1980's.

[Top of Page]

What's the difference between retort and aseptic packaging?

In retort packaging, food is filled into a pouch or metal can, sealed, and then heated to extremely high temperatures, rendering the product commercially sterile. In aseptic packaging, the food or beverage is sterilized by quick exposure to ultra-high heat, rapidly cooled to an ambient temperature, and filled into sterilized containers that are then sealed in a commercially sterile environment. However, the assembled aseptic package is not further processed like retort products.

[Top of Page]

What type of package is used for aseptic processing?

An aseptic package, sometimes called a "drink box," is a laminate of three materials: high-quality paperboard, polyethylene, and aluminum. Paper (70%) provides stiffness, strength, and the efficient brick shape to the package. Polyethylene (24%) on the innermost layer forms the seals that make the package liquid-tight. A protective coating on the exterior keeps the package dry. Aluminum (6%) is the silver material on the inside of the aseptic package. This ultra-thin layer of foil forms a barrier against light and oxygen, eliminating the need for refrigeration and preventing spoilage without using preservatives.

[Top of Page]

What foods are packaged in aseptic packages?

Aseptically packaged products include milk, juices, tomatoes, soups, broths, tofu, soy beverages, wines, liquid eggs, whipping cream, and teas.

[Top of Page]

Can I microwave aseptic packages?

No. Because aseptic cartons contain a micro-thin layer of aluminum foil, the package cannot be used in a microwave. Check with the manufacturer of the product for specific information.

[Top of Page]

Is Sous Vide packaging shelf stable?

No, it requires refrigeration. Sous Vide is a French phrase meaning "under vacuum." Most Sous Vide food is used in foodservice establishments such as restaurants, but some is becoming available to consumers. With this method, fresh, raw ingredients or partially cooked ingredients are

vacuum-sealed in a plastic pouch. The pouch is heat processed, quickly chilled, and transported under refrigeration. Sous vide products must be kept refrigerated, but can be stored for 3 to 4 weeks. To serve, you simply heat the bag in boiling water.

[Top of Page]

SHELF-STABLE FOOD STORAGE CHART

FOOD	STORAGE ON SHELF	STORAGE AFTER OPENING
Canned ham (shelf-stable)	2 to 5 years	3 to 4 days in the refrigerator
Low-acid canned goods. Examples: canned meat and poultry, stews, soups (except tomato), spaghetti (noodle and pasta) products, potatoes, corn, carrots, spinach, beans, beets, peas, and pumpkin.	2 to 5 years	3 to 4 days in the refrigerator
High-acid canned goods. Examples: juices (tomato, orange, lemon, lime, and grapefruit); tomatoes; grapefruit, pineapple, apples and apple products, mixed fruit, peaches, pears, plums, all berries, pickles, sauerkraut, and foods treated with vinegar-based sauces or dressings like German potato salad and sauerbraten.	12 to 18 months	5 to 7 days in the refrigerator
Home canned foods	12 months. Before using, boil 10 minutes for high-acid foods; 20 minutes for low-acid foods.	3 to 4 days in the refrigerator
Jerky, commercially packaged	12 months	N/A
Jerky, home-dried	1 to 2 months	N/A
Hard/dry sausage	6 weeks in pantry	3 weeks refrigerated, or until it no longer smells or tastes good.
USDA Dried Egg Mix	Store below 50 °F, preferably refrigerated, for 12 to 15 months.	Refrigerate after opening. Use within 7 to 10 days. Use reconstituted egg mix immediately or refrigerate and use within 1 hour.
Dried egg whites	Unopened dried egg products and egg white solids can be stored at room temperature as long as they are kept cool and dry. After opening, store in the refrigerator.	Refrigeration is not required unless reconstituted.
MRE's (Meal, Ready to Eat)	120 °F, 1 month 100 °F, 1 1/2 years 90 °F, 2 1/2 years 80 °F, 4 years 70 °F, 4 1/2 years 60 °F, 7 years	Refrigeration will increase the shelf-stable storage times.
Tuna and other seafood in retort pouches	18 months	3 to 4 days in the refrigerator
Meat or poultry products in retort pouches	Use manufacturer's recommendation on the package.	3 to 4 days in the refrigerator
Rice and dried pasta	2 years	After cooking, 3 to 4 days in the refrigerator



Home Dairy Drinks Fruits Vegetables Grains Proteins Other Substitutes Blogs









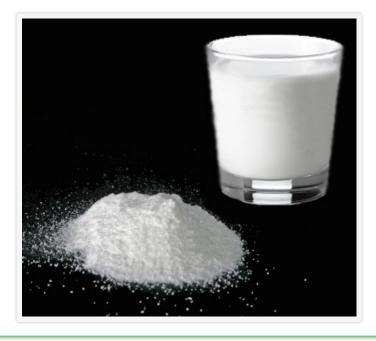


How Long Does Powdered Milk Last?

How long does powdered milk last? It can last for years beyond its "best by" date. Once the powder is reactivated with water, it should be used within 4-5 days. This is because powdered milk is real milk that has been heated so that about half of the milk solids evaporate. A package of powdered milk will list the ingredients of nonfat dry milk and vitamins A and D3, other products with lists of ingredients are not the real deal. As usual, if you take out the moisture you drastically increase the shelf life of the product allowing you to always have some milk on hand. The shelf life of powdered milk is mainly influenced by its exposure to heat and moisture.

So how long does powdered milk last?

When properly stored at or below 40°F, containers of powder milk last for the time periods indicated in the table below:





Powdered Milk Expiration Date

(Unopened) Pantry

Past Printed Date

Powdered Milk lasts for	2-10 Years
(Opened & Mixed)	Refrigerator
Powdered Milk lasts for	4-5 Days



Of course, all food and drink lasts for a shorter period of time if they are not stored properly. But remember that powdered milk, unlike a lot of other dairy products, usually has a "best by date" which is the last date by which a manufacturer will vouch for a product's quality, not its safety. Because of this distinction, you may safely use it to compliment your favorite meals even after its best by date has lapsed.

How to tell if Powdered Milk is bad, rotten or spoiled?

Practicing proper hygiene and food safety techniques will help prevent foodborne illness.

Although not a perfect test, your senses are usually the most reliable instruments to tell if your powdered milk has gone bad. Some common traits of bad powdered milk are discoloration (it will begin to have a yellowish tint) and an odor. If an odor or discoloration appear in your powdered milk, then it should be discarded.

If your powdered milk has gone bad, check our substitution page.

There are, of course, certain health risks associated with spoiled foods so always remember to practice food safety and enjoy your foods before their shelf life has expired!

How to store Powdered Milk to extend its shelf life?

Keeping powdered milk in a cool and dry place is essential to extending its shelf life. Powdered milk should be stored in airtight containers in the pantry, the original box is not the best storage vessel for powdered milk. For example, powdered milk stored in its original container will last about 2 years beyond its best by date while the same product in an airtight plastic container should last about 10 years if kept away from heat.

Freezing powdered milk is a great option, but it is highly recommended to place it in vacuum sealed containers for the longest shelf life. This sealer is highly recommended for freezing any foods to extend their shelf life.

Some benefits of proper food storage include eating healthier, cutting food costs and helping the environment by avoiding waste.

Interesting facts about Powdered Milk:

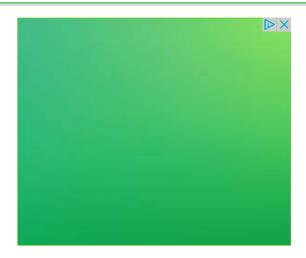
• Evaporated milk is not the same as condensed milk or sweetened condensed milk, which has added sugar.

How to use extra before your Powdered Milk goes bad?

What if you have extra powdered milk and don't want it to spoil and go to waste? Your best bet is to vacuum seal and freeze as mentioned above. Or, you can use it in recipes that call for other types of milk - for proper amounts see our Substitution pages.

How long is Powdered Milk good for when prepared in a dish?

How long does powdered milk last? That depends. How long do eggs last? In general, powdered milk lasts only as long as the quickest expiring ingredient it is mixed with.



What are our shelf life resources?

In determining how long Powdered Milk lasts, our content incorporates research from multiple resources, including the United States
Department of Agriculture and the United States Food & Drug Administration. In addition, we scoured the web for informative articles and reports related to food safety, food storage and the shelf life of Powdered Milk.

*An important note about expiration dates...

Although the **Powdered Milk shelf life** information on Eat By Date is generally reliable, please remember that individual cases will vary and that our advice should only be taken as an opinion and not a replacement for your health care professional. Please eat responsibly!

From The Blog



Slow Cooker Temperature

Read More...

Printed Date Definitions

- ▶ "Best Before" Date Definition
- ■"Use By Date" Definition
- ■"Sell By Date" Definition
- ▶ "Shelf Life" Definition

FEATURED ARTICLES

- ▶ The Big Myth: "Food Expiration Dates"
- Save Money and the Environment Stop Food Waste
- ► How To Read Food Labels deciphering packaging labels
- ▶ Recommended Food Storage Products

Frequently Asked Questions

Click **HERE** for all of our FAQ's



- ▶ Should you eat green potatoes? All the scoop on green potatoes.
- **■**4 Amazing Quick Prep Tricks



- ▶ How to Clean a Cutting Board? What's the best way to clean and deodorize a cutting board?
- **▶**Is All Oatmeal Created Equal?



- ► How to make healthy pancakes Make easy healthy pancakes with this simple recipe.
- **▶** Do hard boiled eggs have to be refrigerated?



- ► How to keep your sponge clean? A sponge harbors germs if not properly maintained.
- **Can You Freeze Cheese?**



- ► How to Keep Apples from Turning Brown? Explore the ways.
- ► How long to cook corn?

Top 10 Most Searched Items

Eggs Yogurt Milk Butter Hard Boiled Eggs Beef Chicken Potatoes Coffee Cheese

Top 10 Most Popular (NEW)

► Kale	
Deli	Ме

eat

Beer

▶Wine

Sweet Potatoes



▶ Bacon

► Hard Cheese

Pumpkin

▶ Dry Ice



How Long Do Hard Boiled...



How Long Does Evaporated...



How Long Does Soy Milk Last?...



Can You Eat Green...



The Big Myth: Food Dates....



How Long Does Coffeemate...



Healthy Pancakes -...



Infant Formula



Types of Oatmeal - Is...

0 Comments

Sort by Oldest



Add a comment...

Facebook Comments Plugin



THE EAT BY DATE MENU

SHELF LIFE DEFINITIONS

LATEST ARTICLES

We offer information to educate consumers on how long food really lasts, **past its printed date** while providing answers and analysis related to food shelf life, food safety, food storage, food substitutions and many other food related questions.

About Us

Contact Us

Shelf Life of Dairy Products
Shelf Life of Drinks
Shelf Life of Fruits
Shelf Life of Grains
Shelf Life of Proteins
Shelf Life of Vegetables
Shelf Life of Other Products

Definition of Use-By Date Definition of Sell-By Date Definition of Best-By Date Definition of Shelf Life

SUBSCRIBE TO OUR MAILING LIST

email address

Subscribe

> Slow Cooker Temperature

> Glasses per Bottle?

> Does Alcohol Cook Off?

> Bake Better Cupcakes

> Does Butter Need Refrigeration?

Copyright © 2012 EatByDate LLC. All rights reserved. Terms of Use.

Socialize with us on Twitter and Facebook.



Home Dairy Drinks Fruits Vegetables Grains Proteins Other Substitutes Blogs











How Long Does Almond Milk Last?

How long do alternatives to milk last? Milk alternatives, depending upon things like their packaging, can last a month beyond the date printed on the package. Once opened, milk alternatives will stay fresh for a week. How Long Does Soy Milk last? See the table below for a list of many milk alternatives. How Long Does Rice Milk Last? How Long Does Almond Milk Last? How Long Does Coconut Milk Last? The shelf life of all these milks are discussed below.

Milk alternatives have seen an explosive growth in recent years as a result of the increasing awareness of lactose intolerance as well as the rise in veganism and general diet consciousness.

Just like there are many different kinds of milk, milk alternatives come in a variety of types and flavors (vanilla, chocolate, etc.) and can even be found in the organic section of the grocery store. This explosive growth is of great benefit to a significant population of people who lack the sufficient enzymes to digest regular dairy products.

Although the question as to whether or not these milk alternatives are healthier or less healthy than regular milk is debated, the increased shelf life and relaxed storage requirements are enticing to many consumers whether or not they are lactose intolerant. However, milk alternatives are still perishable goods.

The **shelf life of milk alternatives** is influenced by a variety of factors, such what was used as the substitute for milk, its exposure to light and heat, its packaging and how the milk alternatives are stored. So, how long do popular milk substitutes such as **soy milk**, **rice milk** and **almond milk** last?

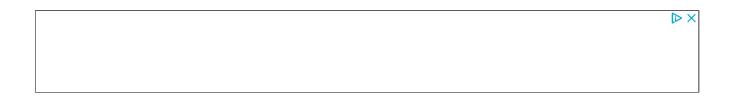
When properly stored at or below 40°F, containers of **milk alternatives** (soy milk, rice milk, almond milk, hemp milk) last for the time periods indicated in the table below:





Almond Milk Expiration Date

(Unopened)	Pantry	
Unrefrigerated Packaging	Past Printed Date	
Soy Milk lasts for	1 Month	
Almond Milk lasts for	1 Month	
Rice Milk lasts for	1 Month	
Cocount Milk lasts for	1 Month	
(Unopened)	Refrigerator	
Refrigerated Packaging	Past Printed Date	
Soy Milk lasts for	7-10 Days	
Rice Milk lasts for	7-10 Days	
Almond Milk lasts for	7-10 Days	
Coconut Milk lasts for	7-10 Days	
Hemp Milk lasts for	7-10 Days	
(Opened)	Refrigerator	
All Open Packages	Past Printed Date	
All Milk Alternatives last for	5-7 Days	



Of course, all types of *milk alternatives* last for a shorter period of time if they are not stored properly. But remember, milk substitutes, like most dairy products, usually have a sell by date which is the last date the product should remain on a store shelf. Because of this distinction, you may safely use milk alternatives such as almond milk, rice milk and soy milk to compliment your favorite meals even after their "sell by dates" have lapsed.

How to tell if Almond Milk is bad, rotten or spoiled?

Practicing proper hygiene and food safety techniques will help prevent foodborne illness.

Although not a perfect test, your senses are usually the most reliable instruments to tell if your milk alternative has gone bad. Similar to milk produced by mammals, some common traits of bad milk alternatives include discoloration, a thick lumpy texture and a rancid sour smell.

There are, of course, certain health risks associated with spoiled foods so always remember to practice food safety and enjoy your foods before their shelf life has expired!

How to store Almond Milk to extend its shelf life?

Interestingly, milk substitutes typically come in two different types of packaging. One type requires the product be refrigerated both in the store and at home because it is not completely sealed. The other type, what's called aseptic packaging, can be found unrefigerated on the store's shelves and can remain on the shelf until opened.

Once opened, you can help milk alternatives stay fresh longer by keeping them away from light and by placing them back into your refrigerator immediately after use. Store milk substitutes on an interior refrigerator shelf rather than in the door, where the temperature fluctuates with frequent opening. Additionally, keep the opened milk alternatives stored tightly closed in their original container as the milk alternative containers are specifically designed for this purpose.

Unfortunately, freezing milk substitutes isn't a great option as frozen-then-thawed milk substitutes are dramatically inferior in texture.

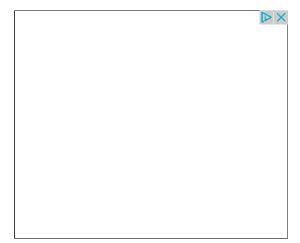
Some benefits of proper food storage include eating healthier, cutting food costs and helping the environment by avoiding waste.

Interesting facts about Almond Milk:

- · Milk alternatives come in two types of packaging:
 - the product must be refrigerated in the store and at home because it is not completely sealed
 - the product is contained in aseptic packaging that allows it to be sold in a store's unrefrigerated section.
- Freezing soy milk in particular is not advised as the water in the soy milk will separate and form ice at the top.
- Soy milk, in particular, has enjoyed a sharp uptick in popularity and has become a significant presence in school lunch programs.
- Whether or not soy milk is healthier or less healthy than regular milk is a hotly debated question.

How long is Almond Milk good for when prepared in a dish?

How long do milk substitutes such as soy milk, rice milk, almond milk and coconut milk last? That depends. How long does cereal last? In general, milk alternatives last only as long as the quickest expiring ingredient it is mixed with.



What are our shelf life resources?

In determining how long Almond Milk lasts, our content incorporates research from multiple resources, including the United States
Department of Agriculture and the United States Food & Drug Administration. In addition, we scoured the web for informative articles and reports related to food safety, food storage and the shelf life of Almond Milk.

*An important note about expiration dates...

Although the **Almond Milk shelf life** information on Eat By Date is generally reliable, please remember that individual cases will vary and that our advice should only be taken as an opinion and not a replacement for your health care professional. Please eat responsibly!

From The Blog



Slow Cooker Temperature

Read More...

Printed Date Definitions

- ▶ "Best Before" Date Definition
- ■"Use By Date" Definition
- ■"Sell By Date" Definition
- ▶ "Shelf Life" Definition

FEATURED ARTICLES

- ▶ The Big Myth: "Food Expiration Dates"
- Save Money and the Environment Stop Food Waste
- ▶ How To Read Food Labels deciphering packaging labels
- ▶ Recommended Food Storage Products

Frequently Asked Questions

Click **HERE** for all of our FAQ's



▶ Should you eat green potatoes? All the scoop on green potatoes.

■4 Amazing Quick Prep Tricks



▶ How to Clean a Cutting Board? What's the best way to clean and deodorize a cutting board?

▶ Is All Oatmeal Created Equal?



▶ How to make healthy pancakes Make easy healthy pancakes with this simple recipe.

Do hard boiled eggs have to be refrigerated?



▶ How to keep your sponge clean? A sponge harbors germs if not properly maintained.

▶Can You Freeze Cheese?



► How to Keep Apples from Turning Brown? Explore the ways.

► How long to cook corn?

Top 10 Most Searched Items

Eggs Yogurt Milk Butter Hard Boiled Eggs Beef Chicken Potatoes Coffee Cheese

Top 10 Most Popular (NEW)

►Kale

Deli Meat

Beer

■Wine

► Sweet Potatoes

Figs

▶ Bacon

► Hard Cheese

Pumpkin

▶ Dry Ice



How Long Do Hard Boiled...



Eggs - How Long Do Eggs...



Eggs - How Long Do Eggs...



Dairy Products - Shelf Life,...



Butter - How Long Does...



How Long Does Beef Jerky...



How Long Does Yogurt Last?...



How Long Does Peanut Butter...



How Long Does Milk Last?...

1 Comment

Sort by Oldest



Add a comment...



Stuart Lloyd · Signing on at Dole

my opened soya milk goes to a creamy/yoghurty consistency when I leave it opened too long in my fridge, it tastes lovely, is it likely to be bad for me?

Like · Reply · 1y

Facaback Comments Division

EATBYDATE

We offer information to educate consumers on how

THE EAT BY DATE MENU

SHELF LIFE DEFINITIONS

Shelf Life of Dairy Products Shelf Life of Drinks Definition of Use-By Date
Definition of Sell-By Date

> Slow Cooker Temperature

LATEST ARTICLES

EKU COLONEL'S CUPBOARD DONATIONS

The Colonel's Cupboard runs entirely off of donations. Each semester the AmeriCorps VISTA and the Coordinator of Community Service and the Colonel's Cupboard will reach out to campus contacts and community members for donations when needed.

While our mission is to provide food to students in need, we are also committed to meeting other needs of our students. Beginning in the 2017-18 academic year, the Cupboard will accept donations of toiletry items such as toothpaste, soap, and shampoo.

Food Items accepted:

Note: For safety reasons, we cannot redistribute homemade products or open food items. Sorry for the inconvenience.

Non-perishable food items:

- Canned fruits and vegetables
- Canned soup or stew
- Canned tuna or chicken
- Canned (potted) meat/Spam
- Peanut butter
- Crackers
- Juice boxes
- Dried pasta
- Pasta sauce
- Boxed macaroni & cheese
- Packaged Rice or other grains
- Packaged Pasta or Rice entrees.
- Packaged dry milk products
- Pudding Cups
- Microwaveable Dinners

Donations may be dropped off anytime during business hours to the Office of Student Life & First-Year Experience, (first floor, Roark Building) or at the Colonel's Cupboard (Commonwealth 212) during regular business hours. Though it is not encouraged, donations are, on rare occasions, simply left outside the Cupboard's main entrance inside of Commonwealth Hall. Additionally, the Office of Student Life & First-Year Experience, will be conducting organized, publicized drives throughout the year to stock the Colonel's Cupboard.



To give the Cupboard a boost for the fall semester, before food drives begin, food items are gleaned from the residence halls when the students have left for summer break.

We are happy to work with any office, department, student organization, or community group that would like to host a food drive for the Cupboard. Please contact us at 859-622-3855 or food.pantry@eku.edu if this is something your group might like to do.

Processing

All donations delivered to the Office of Student Life & First-Year Experience, will be taken to the Colonel's Cupboard as soon as possible. Once donations are at the Cupboard they will be sorted and stocked on the appropriate shelves.

Canned goods

Canned goods that have an expiration date for the following two months will be kept out for donation to local food pantries, unless that item is in high demand by Colonel's Cupboard clients.

All other goods should be loaded onto the appropriate shelf, with designated categories and dates, if space is available. If space is not available, these canned goods can be stored on the appropriate current year/quarter shelf location in the Canned Goods room.

Boxed goods

Go on the metal shelves in the Dry Goods room. The shelves are labeled so please put things on the appropriate shelf.

Once donations are shelved, please dispose of the package they came in. The Food Boxes are packaged in Barnes and Noble boxes donated by the Student Book Store. It is a good practice to unfold and 'break the boxes down' for compact storage and recycling.

Expired and Damaged Goods

Donations set to expire (in this case designated as before the "Best By Date," "Sell By Date," and "Expiration Date.") before they can be used will be sent to local food pantries that will be able to use the stock before the printed expiration date. There is a shelf in the canned goods room to place the items on.

Food donated with a "Best By Date," "Sell By Date," and "Expiration Date" that has passed, or will pass before it can safely be given to students/donated elsewhere must be thrown away. Food that has damaged packaging, has potentially been exposed to damaging elements, and/or foods that have been contaminated must also be thrown away. Damaged goods are determined at the discretion of the Colonel's Cupboard staff. This is done to insure the safety and satisfaction of our clients and partners. Please set these items in the designated storage area. All expired food is stored in the Cupboard until facilities can remove the items.





Tue 2/6/2018 9:48 PM Schultz, Sarah

Fwd: Shelf Stable Food Items Best Pratices

Bogard, Dylan; Yost, Loni

Dear Sarah

Thank you for your inquiry about Shelf Stable Food Items, and there distribution to students past the Use By Date label. There are various different dates that are listed on food packaging from expiration dates to use by dates. Use by dates, are a guide based on the nutritional value of a food item, so food distributed past it use by date, will often have less nutritional value. Some foods can become a risk within a short time after there use by date include Pudding Cups which can go bad within one week of their use by date, versus can of corn, which can be good for up to two years past its use by date.

Some universities choose not to distribute food past its use by date, because University's may not benefit from the same legal protection as community food pantry's under Good Samaritan Laws. This may vary on a state by state basis.

Attached to this email our national best practice manual for College and University Food Pantries: https://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhVWkE/view

Best practices would support your campus's decision not to distribute food past its use by date if that was the recommendation of legal counsel when the pantry opened. Often times campuses will model behaviors based on the decisions of the food pantries in the surrounding community.

Sincerely,

Will Keaton Assistant Director for Resources and Engagement College and University Food Bank Alliance





Home Dairy Drinks Fruits Vegetables Grains Proteins Other Substitutes Blogs











How Long Does Mayonnaise Last?

How long does mayonnaise last? How long does Miracle Whip last? Unopened mayonnaise will last at least a week beyond a "best by" date, erring on the safe side. The shelf life of mayonnaise regardless of such things as the sell by date, use by date, or best before date is not very long. Mayonnaise, or Mayo for short, despite it's high concentration of fat is a tricky one - it can look fine, but make you very sick.

So, how long does mayonnaise last past the sell by date? When properly stored, the shelf life of mayonnaise (mayo) past its sell by date is approximately...







Mayonnaise Expiration Date

Unopened	Pantry
	Past Printed Date
Mayonnaise lasts for	1 Week
Miracle Whip lasts for	1 Week
Opened	Refrigerator
Mayonnaise lasts for	1 Month
Miracle Whip lasts for	1 Month



Easily the easiest way to file. FILE ONLINE NOW



But remember that mayonnaise, like a lot of other condiments, usually has a best by date and not a use by date or expiration date. Because of this distinction, you may safely use mayonnaise to compliment your favorite meals or snacks for a short time after the best before date has lapsed.

How to tell if Mayonnaise is bad, rotten or spoiled?

Practicing proper hygiene and food safety techniques will help prevent foodborne illness.

Mayonnaise will begin to look a little more yellow instead of its normal creamy white color and then will get thicker and lumpy over time as it ages. Always discard the entire container if any mold (mould) is visible. With mayonnaise the advice is - when in doubt, throw it out! There are health risks with consuming bad or spoiled mayonnaise.

There are, of course, certain health risks associated with spoiled foods so always remember to practice food safety and enjoy your foods before their shelf life has expired!

How to store Mayonnaise to extend its shelf life?

Refrigerate mayonnaise right after opening and keep it there all the time, except for the brief time to spread it on your sandwich of course.

Some benefits of proper food storage include eating healthier, cutting food costs and helping the environment by avoiding waste.

How long is Mayonnaise good for when prepared in a dish?

How long does mayonnaise last? That depends. How long does bread last? In general, mayonnaise will be the quickest spoiling item that you will probably put in a dish. So, serve the macaroni or potato salad and then return it to the refrigerator as soon as possible and then consume the leftovers within 2 -3 days. If you had the dish sit out at a picnic, we recommend just tossing the leftovers while packing up to go home.



What are our shelf life resources?

In determining **how long Mayonnaise lasts**, our content incorporates research from multiple resources, including the United States Department of Agriculture and the United States Food & Drug Administration. In addition, we scoured the web for informative articles and reports related to food safety, food storage and the **shelf life of Mayonnaise**.

*An important note about expiration dates...

Although the **Mayonnaise shelf life** information on Eat By Date is generally reliable, please remember that individual cases will vary and that our advice should only be taken as an opinion and not a replacement for your health care professional. Please eat responsibly!

From The Blog



Slow Cooker Temperature

Read More...

Printed Date Definitions

- ▶ "Best Before" Date Definition
- ■"Use By Date" Definition
- ▶ "Sell By Date" Definition
- ▶ "Shelf Life" Definition

FEATURED ARTICLES

- ▶ The Big Myth: "Food Expiration Dates"
- Save Money and the Environment Stop Food Waste
- How To Read Food Labels deciphering packaging labels
- ▶ Recommended Food Storage Products

Frequently Asked Questions

Click **HERE** for all of our FAQ's



Should you eat green potatoes? All the scoop on green potatoes.

■4 Amazing Quick Prep Tricks



► How to Clean a Cutting Board? What's the best way to clean and deodorize a cutting board?

▶Is All Oatmeal Created Equal?



▶ How to make healthy pancakes Make easy healthy pancakes with this simple recipe.

Do hard boiled eggs have to be refrigerated?



▶ How to keep your sponge clean? A sponge harbors germs if not properly maintained.

▶ Can You Freeze Cheese?



► How to Keep Apples from Turning Brown? Explore the ways.

► How long to cook corn?

Top 10 Most Searched Items

Eggs Yogurt Milk Butter Hard Boiled Eggs Beef Chicken Potatoes Coffee Cheese

Top 10 Most Popular (NEW)

► Kale

■Deli Meat

Beer

▶Wine

► Sweet Potatoes

Figs

▶ Bacon

► Hard Cheese

Pumpkin

▶ Dry Ice



How Long Does Flour Last?...



Fish Sauce - How Long...



Nuts - How Long Do Nuts...



How Long Do Hard Boiled...



How Long Do Other Foods...



The Big Myth: Food Dates....



How Long Does Popcorn Last?...



How Long Does Nutella last?...



Can You Eat Green...

5 Comments Sort by Oldest



Add a comment...



Maria Gonzalez

Mayonesa best if used Jan 12 2015. Puede ser usada ahora.

Like · Reply · 1 · 2y



Julia Yong

I'm so confused. Stilltasty.com says mayo opened is good past sell by date. You're saying it's only good for one month after opening.

Like · Reply · 2y



Jeddica Love · DeLand, Florida

yes! after opening it. it has milk and eggs in it. it will go bad after a month.

Like · Reply · 2y



JW Woods

I just found a open half-used jar of mayo in the back of the fridge it's 1 year 2 months past the "best by" date. It looks, smells and taste fine.

I've never found those dates to be useful, they're always way to short. They do that to cover their behinds. So much food gets wasted because people believe those dates instead of using their own senses.

Like · Reply · 1 · 2y



David Rule · University of Sussex

Jessica Anne Tifft No it won't. Mayonnaise won't go bad because it's too acid for bacteria to grow in. This article is nonsense.

Like · Reply · 1y

Show 1 more reply in this thread



Ian Dack · Long Eaton

I just noticed today that my Hellmans mayo is 14 months past its expiration date. It is still fine. I only use it every now and then and didn't realise. No ill effects and it tastes fresh.

Like · Reply · 3 · 2y



DX Steele

Miracle Whip is not considered mayonnaise.

Like · Reply · 1y



Roxanne Wodtli

Miracle Whip tastes TERRIBLE !!! Best Food REAL Mayo. taste like the REAL thing !!

Like · Reply · 1y



Glen Carr · Tour Bus Operator at Optimum Ride

Is miracle whip good after 1 month past best date

EATBYDATE

We offer information to educate consumers on how long food really lasts, past printed date while providing answers and analysis related to food shelf food safety, food storage, food substitutions and many other food related questions.

About Us

Contact Us

THE EAT BY DATE MENU

Shelf Life of Dairy Products
Shelf Life of Drinks
Shelf Life of Fruits
Shelf Life of Grains
Shelf Life of Proteins
Shelf Life of Vegetables
Shelf Life of Other Products

SHELF LIFE DEFINITIONS

Definition of Use-By Date
Definition of Sell-By Date
Definition of Best-By Date
Definition of Shelf Life

SUBSCRIBE TO OUR MAILING LIST

email address

Subscribe

LATEST ARTICLES

- > Slow Cooker Temperature
- > Glasses per Bottle?
- > Does Alcohol Cook Off?
- > Bake Better Cupcakes
- > Does Butter Need Refrigeration?

Copyright $\ensuremath{\textcircled{@}}$ 2012 EatByDate LLC. All rights reserved. Terms of Use.

Socialize with us on Twitter and Facebook.

Food Pantry Food Safety Training





AGENCY SERVICES









Foodborne Illnesses in the U.S.

The Centers for Disease Control (CDC) (2011) estimates:

- "Each year, roughly 1 in 6 Americans (or 48 million people) get sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases."
- The large majority of these cases are mild and cause symptoms for only a day or two.
- 2013 data does not deviate from the estimates above.
- Be sure to adhere to all recalls and/or other food safety concerns as they arise. (i.e. 2015 recall on Blue Bell ice cream)



Foodborne Illnesses in the U.S.

In 2011, the Center for Disease Control (CDC) also reported that:

Salmonella is the #1 pathogen (35% of cases) contributing to domestically acquired foodborne illnesses resulting in Hospitalization.



- As of 2013, the number of people infected by Salmonella has decreased, but Vibrio has increased to 32%.
 - These illnesses are preventable and you can help.









Good Personal Hygiene

- Wash hands frequently, especially after eating, drinking, smoking, touching your face, nose, ears, hair, handling waste, using the restroom, coughing or sneezing, etc.
- Use hot water, liquid soap, and disposable paper towels.
- Wash hands after handling raw foods (uncooked meat, poultry, eggs, produce, etc.) and before handling cooked foods.
- Wear gloves at all times and avoid bare-hand contact.
- Wear aprons if required.









Good Personal Hygiene (Cont.)

- Do not handle food if you are ill, or have unprotected infected wounds or cuts. Infected wounds or cuts on the hands need to be covered with a bandage and glove before handling food.
- Wear hair restraints if required.
- Maintain personal cleanliness.
- Remove jewelry before handling food.
- Eat, drink, and smoke only in designated areas away from food.
- Keep your work areas clean, including all equipment.



Prevent Contamination to food

Types of common contaminants include:

- Physical: Wood, metal, glass, paint chips, hair, etc. Bones in fish are also physical contaminants.
- Chemical: Cleaning, automotive or pest control chemicals, etc.
- Biological: Bacteria, viruses, fungi, and parasites.

All contaminants have the potential to cause illness or injury, but most are preventable.









Receiving, Storing, and Delivering food

Receiving

- Use reputable suppliers.
- Inspect all deliveries for: Temperature, quality, pests, etc.
- Make sure food containers are not damaged.
- Make sure food is properly labeled.











Receiving, Storing, and Delivering food

Receiving

Canned food must be labeled and not have the following:

- Swollen ends
- Leaks
- Seal problems
- Broken lids
- Major dents
- Rust

ACFB

When in doubt, Throw it out!



Temperature Control

- Verify the temperature of your storage area with an approved thermometer.
- Store and transport refrigerated foods at 41°F or less.
- Store and transport frozen foods at 0°F or less.

ACFB

000

- Thaw frozen foods at 41°F in a cooler, using a microwave oven, under running cold water, or while cooking. Never thaw at room temperature.
- Store whole produce between 50°F and 70°F, and cut produce at 41°F or less.
- Document temperature readings for your refrigerators and freezers twice daily.



Receiving, Storing, and Delivering food

Storage

- Store food and supplies in a clean area 4-6 inches off floor and 1-2 inches away from walls and ceiling.
- Store food requiring refrigeration or frozen storage immediately at the correct temperature.
- Store food away from sanitation, chemicals, and potential physical contaminants.
- Store food in this order from top to bottom:

[ready-to-eat-foods, seafood, whole beef and pork, ground meat and fish, and whole and ground poultry to avoid cross-contamination]







Receiving, Storing, and Delivering food

Storage

- Separate raw and cooked foods.
- Rotate food to ensure that the oldest food is used first. First in, First out (FIFO).
- Check the shelf life of food.
- Separate foods with allergens from non-allergen foods.
- Do not distribute baby food or over the counter meds after it has expired.











Important Dates

What is a "Use By", or "Best By" date?

Dates by which product is at peak quality.

-What is a "Sell By" date?

It tells retailers the last date at which a product should be sold.

-What is a manufacturer date?

It is NOT an expiration date and is used for tracking recalls.









Receiving, Storing, and Delivering food

Delivery

- Deliver food at the correct temperatures.
- Keep food properly labeled, if required.
- Keep food covered.
- Only use approved vehicles for transporting food.





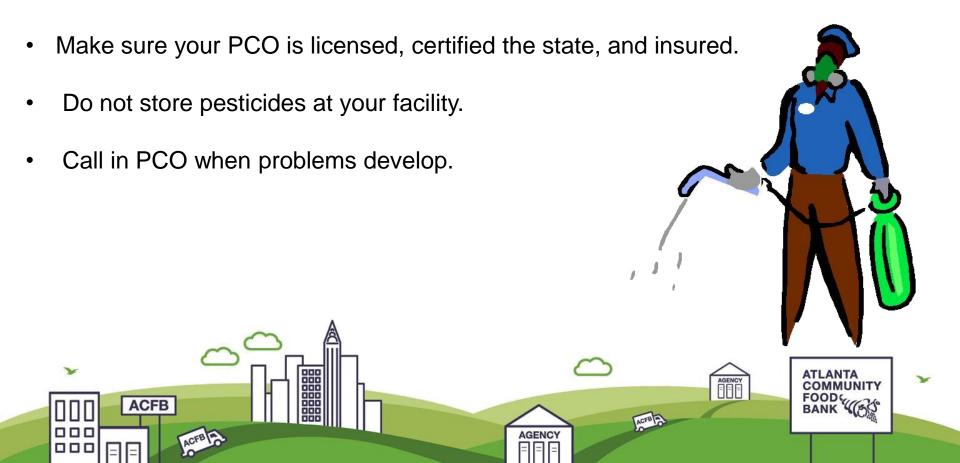






Pest Control: PCO

Work with a licensed Pest Control Operator (PCO) to eliminate pests that enter your facility:



Pest Control: Cleanliness

Deny pests food, water, and hiding or nesting places:

- Clean up food spills immediately.
- Eliminate standing water.
- Store mops and brooms off the floor. Keep service/mop sinks and buckets clear of used mop water.
- Maintain clean personal storage areas (i.e. lockers).
- Cover outdoor garbage containers.







Pest Control: Storage and Disposal

Deny pests food, water, and hiding or nesting places:

- Store food and supplies properly.
- Store items at least 6 inches off floor.
- Store items at least 4 inches away from wall.
- Dispose of food and supplies properly.
- Dispose of garbage quickly and cover indoor containers.
- Dispose of recyclables properly.

000





Pest Control: Insects/Rodents

Deny pests entry to the facility:

- Seal doors, windows, and vents.
- Seal pipe holes through walls.
- Seal cracks in floors and walls.
- Examine all incoming food, supplies, and/or other materials to avoid pests.









Discussion

How does food become unsafe?

What is a foodborne illness or injury?

How does First-In, First-out work within your food pantry?

What can you do to ensure food safety within your organization?







More Food Safety Resources

- Thank you for reviewing and implementing a food safety program at your facility. Please sign the food pantry food safety form and return.
- For more information on food safety for the food handler or manager, please refer to http://www.servsafe.com/resources/fs-industry-resources or contact your local health department.
- The Fulton County Health Department offers a free, 2 hour seminar. To register, complete and return the form with the link below.
 http://www.fultoncountyga.gov/images/stories/Health%20and%20Wellness/2015_DPH_Food_Code_Seminar_Registration.pdf
- If your agency is required to complete ServSafe (Safe Food Handling), please contact Dashonda Haygood at dashonda.haygood@acfb.org for scheduling and/or questions.



References

- Centers for Disease Control and Prevention (2013-2015)
 http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6315a3.htm?s_cid=mm6315a3
 http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6315a3.htm?s_cid=mm6315a3
- 2. ServSafe Food Handler Guide (2014) updated with 2013 FDA Code. *National Restaurant Association Educational Foundation*.









Shelf Life of Food Bank Products

Greater Pittsburgh Community Food Bank often distributes food items after the date on the package. **This food is still safe to eat!** Food manufacturers use different date codes to ensure that consumers receive their product at peak quality. Once a product is past code date, many manufacturers donate it to food banks. Food Bank staff monitors this food to ensure that the quality remains good. This provides a reference for the "shelf life" of this product, or how long these foods are good past code date.

How to use this guide:

The first section of the guide provides a brief introduction to how manufacturers use dates to code their food for purchase. Then, the guide offers a series of charts that offer guidance on how long different foods can be safely consumed past the date stamped on the packaging.

The foods listed in this guide are organized according to the following categories:

- **Shelf-Stable Foods, pp. 4-6**: anything that can be stored at room temperature before opening. This category includes baby foods, condiments, canned goods, and dry goods.
- **Shelf-Stable Beverages, p. 7:** Juices, soda, water, and other drinks designed to be stored at room temperature until opening. Not to be confused with beverages that must be kept refrigerated.
- **Foods Purchased Refrigerated, p. 8:** This category includes beverages that must be kept cold. Many of these items can be frozen after purchase to increase their storage time. This guide indicates how long an item can be expected to keep in the refrigerator or freezer.
- **Foods Purchased Frozen, p. 9:** Foods that would be found in the freezer section of a grocery store. These foods should be stored frozen until they are to be used, and should be pulled only as needed for immediate distribution.
- Fresh Meats, p. 10: This includes meats distributed frozen through the food bank. These meats were frozen on or before the sell-by date marked on each package. Meats will keep indefinitely when stored at freezer temperatures. They should be pulled from the freezer only as needed for immediate distribution.
- **Prepared Foods, p. 11:** Prepared dips, side dishes, salads, etc. These items are sometimes available from the Shop-Thru cooler at Greater Pittsburgh Community Food Bank, or may be available through other donation streams. These items are generally perishable and you should pay close attention to how long the best by date can be extended safely.
- Fresh Produce, p. 11: There are too many factors with fresh produce to provide a reliable timeline for how long certain items will be good. However, we have provided some tips for how to store certain items for longest life and best flavor.

This guide offers a fairly thorough list of foods that may be distributed by Greater Pittsburgh Community Food Bank. It is not, however, exhaustive, and some items that you receive may not be covered by the guidance included. Should any questions arise about items not included in this guide, call our nutritionist at (412) 460-3663 x 402, or email nutrition@gpcfb.org with your question. We will determine a safe extension for the product in question as quickly as possible and add it to future revisions of the shelf life guide.



What do the Dates on Food Packages and Medicines Mean?

The only foods that are required by federal law to have expiration dates are baby food, infant formula, and over-the-counter medications. No medicines should be distributed after the expiration date. The Food Bank does not distribute most baby food past its expiration date. However, some products designed for babies such as juice and cookies or biscuits can be distributed past their date and are safe to eat.

Many canned and boxed products are safe to eat long after the date on the container, and the shelf life of refrigerated and frozen foods can be extended if they are handled properly. Once a perishable item is frozen, it doesn't matter if the date expires—foods kept frozen continuously are safe indefinitely, though the quality slowly deteriorates over time. Here are some code dates you may see on food packages:

"Expiration Date" (Examples: "Expires 11/15/11" or "Do not use after 11/15/11")

- Look for it on: Baby food and formula, medicines, vitamins, yeast, baking powder.
- What it means: Do not distribute infant formula, baby food, vitamins, or medicines after the expiration date! Yeast and baking powder work less well after expiration but are safe to eat.

"Pack Date" (Examples: "Packed on 03/01/2012" or "22:5306412" or "KL064")

- Look for it on: Canned food, crackers, cookies, spices.
- What it means: This is the date the food was packaged. A code is often used that cannot be understood by the general public, often numbering days sequentially such that January 1 is day 001 and December 31 is day 365 (366 in leap years). Usually this food is of good quality and safe to eat for a long time past the date.

"Sell By" Date (Example: "Sell by January 1, 2012". Also called "Pull Date")

- Look for it on: Refrigerated foods such as milk, yogurt, cottage cheese, eggs, lunch meat, packaged salad mixes.
- What it means: The store must sell these foods before the code date listed and often donates these foods when they are close to date. If the food has been handled properly it is still safe to eat and the quality is good. Food bank staff monitors this food to ensure that the quality remains good.

"Use By" or Quality Date (Examples: "Best if used by 1/1/12" or "Use Before 1/1/12")

- Look for it on: Crackers, cookies, cold cereals, and other dry, shelf stable food.
- What it means: This date is the manufacturer's recommendation for how long the food will be at peak quality. After the quality date, the food is still safe to eat but slowly begins to lose nutrients and the quality begins to lessen.



Shelf-Stable Product

Most shelf-stable or 'dry' foods (cans, boxes, bags) remain edible for several days, months, or even years past their code date. Always examine the packaging to make sure it has not been damaged too much so that the food is no longer safe to eat.

Do Not Consume Food from Cans or Jars If:

- Leaking or stained
- Swollen can
- Rusty
- Badly dented, crimped or pinched
- Container is cracked
- Foul odor
- Safety seals are broken or missing
- Lids are loose or missing
- Foods exhibit changed color or odor—never taste suspicious foods!



Inside bag:

- Is torn or leaking
- Has moldy or foreign objects inside
- Seals are ripped

Box without an inside bag:

- Is open or torn
- Has live or dead insects, webs, or droppings

• Is stained or wet

Tips on Storing Canned and Boxed Food:

- ✓ Store cans and boxes off the floor, either on a pallet or shelf and 18 inches away from the wall so air can circulate.
- ✓ Store canned and boxed goods in a clean, dry, and cool area (below 85°F).
- ✓ Extremely hot (over 100°F) and cold (below 30°F) temperatures can damage canned goods and shorten shelf life.
- ✓ Always rotate your stock—First in-First out! Distribute or use older products before newer ones









Shelf-Stable Foods	Shelf Life After Code Date
Baby Food	
Cereal: dry mixes	Expiration date on package
Food in jars, cans	Expiration date on package
Formula	Expiration date on package
Juice	1 year
Canned Foods	
Beans	3 years
Fish: salmon, tuna, sardines, mackerel	3 years
Frosting, canned	10 months
High-acid foods • fruit (including applesauce, juices) • pickles, sauerkraut • baked beans w/ mustard/ vinegar • tomatoes, tomato-based soups & sauces	1-2 years
Low-acid foods • gravy, soups/ broths that aren't tomato-based • pasta, stews, cream sauces • vegetables (not tomatoes)	2-3 years
Meat: beef, chicken, pork, turkey	2-3 years
Pie filling	3 years
Aseptically-packaged Products	
UHT Milk	1 year
Broth: beef, chicken, or vegetable	3 years
Soup	3 years
Fruits	3 years
Vegetables	3 years
Condiments, Sauces, Syrups	
Barbecue sauce (bottled)	1 year
Frosting, canned	10 months
Gravy (dry mix envelopes)	2 years
Honey	2 yearsremains safe after crystallization. To use, simply immerse closed container in hot (not boiling) water until honey liquefies
Jams, jellies, preserves	18 months
Ketchup, cocktail, or chili sauce: jar, bottle, or packet	18 months
Mayonnaise: jar, bottle, or packet	3-6 months
Molasses	2 years
Mustard: jar, bottle, or packet	2 years
Olives	18-24 months
Pickles	1 year, canned 2 years, jarreddiscard if inside of lid is rusty upon opening
Salad dressings: bottled	1 year
Salsa: bottled	12-18 months



_



Shelf-Stable Foods (Continued)	Shelf Life After Code Date
Dry Goods (Continued)	
Peanut butter	18 months
Popcorn, kernels	2 years
Popcorn, commercially popped and bagged	2-3 months
Popcorn, microwave packets	1 year
Potato chips	2 months
Potatoes, mashed, instant flakes	1 year
Pretzels	6-8 months
Pudding, prepared/ shelf stable	1 week
Rice, brown	1 year
Rice, white	2 years
Rice-based mixes	6 months
Shortening, vegetable	8-12 months
Spices	up to 4 years, whole spices up to 2 years, ground spices Spices lose flavor over time but remain safe to use indefinitely
Stuffing mix	9-12 months
Sugar, brown (light or dark)	18 months
Sugar, confectioners	18 months
Sugar, white	2+ years
Sugar substitute	2 years
Toaster pastries	6 months, fruit 9 months, no fruit
Tortillas	3 months, shelf or refrigerator 6 months, freezer Do not use if they develop mold or harden



The following information applies only to shelf-stable beverages. Juices and milk products requiring refrigeration are covered in the next section, along with other refrigerated items.

Shelf-Stable Beverages	Shelf Life After Code Date	
Cocoa Mixes	36 months	
Coffee creamer, liquid shelf stable	9-12 months	
Coffee creamer, powdered	2 years	
Coffee, ground	2 years	
Coffee, instant	1-2 years	
Coffee, whole bean	1 year, vacuum packed	
Instant breakfast	6 months	
Juice, bottle, shelf-stable	9 months	
Juice, box	4-6 months	
Juice, canned	18 months	
Juice concentrate, shelf-stable		
Milk, evaporated	1 year	
Milk, non-fat dry	1 year	
Milk, shelf stable UHT	6 months	
Milk, sweetened condensed	1 year	
Nutritional aid supplements (Boost, Ensure, etc.)	1 year	
Rice milk, shelf stable	6 months	
	3 months, bottles (all)	
	3 months, diet (cans)	
Carbonated beverages (soda/ seltzer water)	9 months, regular soda or seltzer (cans)	
Soymilk, shelf stable	6 months	
Tea, bagged	18 months	
Tea, instant	3 years	
Tea, loose leaf	2 years	
Water	indefinite; store in a cool, dark place away from chemicals	
YVAIGI	indefinite; store in a cool, dark place away	
Water, flavored	from chemicals	



Tips on Storing Refrigerated Food:

- ✓ Keep all chilled food refrigerated at 40° F or below until distribution.
- ✓ Store eggs in their original carton.
- ✓ Leave space for air to circulate between items in the refrigerator.
- ✓ Rotate stock so that older foods are distributed first.



Dairy and Cooler Items	Refrigerated (40°F or below)	Frozen (0°F or below)
Butter	2-3 months	1 year
Buttermilk	10-14 days	Freezes poorly
Cheese trays	2 weeks	Do not freeze
Cheese, Cottage	10-15 days	Freezes poorly
Cheese, Cream	2 weeks	Freezes poorly
Cheese, hard	6 months	6-8 months
Cheese, soft	1-2 weeks	6 months
Cheese, processed	3-4 weeks	6 months
Coffee creamer, liquid refrigerated	3 weeks	Follow instructions on package
Cream, Half & Half	3-4 days	4 months; use for cooking
Cream, Heavy	10 days	3-4 months; shake upon thawing to loosen; use for cooking
Cream, Light	1 week	3-4 months; use for cooking
Crust, pie or pizza ready to bake	Sell-by date	2 months
Dips, made with sour cream	2 weeks	Do not freeze
Dough, biscuit	Sell-by date	Do not freeze
Dough, bread or pizza	Sell-by date	Do not freeze
Dough, cookie	Sell-by date	2-3 months
Eggs, in shell	4-5 weeks	Do not freeze
Eggs, pasteurized carton egg substitute, unopened	10 days	1 year
Eggs, pasteurized carton real eggs, unopened	10 days	1 year
Juice, purchased refrigerated	3 weeks	8-12 months
Margarine	6 months	12 months
Milk (not shelf stable)	1 week	1-3 months; use for cooking
Pudding, purchased refrigerated	1-2 days	Do not freeze
Salad dressing, refrigerated packets	3 months	Do not freeze
Sour cream	2-3 weeks	Do not freeze
Whipped cream, aerosol	3-4 weeks	Do not freeze
Whipped topping, aerosol	3 months	Do not freeze
Whipped topping, non-dairy tub	2 weeks	14 months; do not refreeze once thawed
Yogurt	10-14 days	1-2 months



Tips on Storing Frozen Food:

- ✓ If food remains continuously frozen, it will last much longer than if it is exposed to changing temperatures. Keep all frozen food at 0° F or below until distribution.
- ✓ Leave meat, poultry, and seafood in the original packaging when distributing. It is unsafe to open and repack these foods.



Items Purchased Frozen	Frozen (0°F or below)
Bread, Bagels	3 months
Chicken, nuggets/ patties	2 months
Desserts, frozen baked goods	3-4 months
Desserts, frozen cream pies	1-2 months
Desserts, frozen fruit pies	6-8 months
Dinners: pies, casseroles, shrimp, ham, pork, or sausage	3-4 months
Dinners: beef, turkey, chicken, or fish	6 months
Dough, bread	1 month; longer storage inactivates yeast, weakens gluten
Dough, cookie	3 months
Pasteurized eggs in cartons	1 year, purchased frozen, unopened, never thawed
Fish, Breaded	4-6 months
Ice Pops	6 months
Fruit, frozen	4 months
Ice cream	2-4 months
Juice concentrate	2 years
Soy meat substitutes	12-18 months
Vegetables	8 months
Waffles, pancakes	2 months
Whipped topping, non-dairy tub	6 months



Meats distributed through Greater Pittsburgh Community Food Bank should be completely frozen, and stored at 0°F or lower for as long as possible before distribution. Do not leave meats at room temperature unnecessarily!

Meats, Fresh	Refrigerated (40°F or below)	Frozen (0°F or below)
Fish/ Seafood: Uncooked		
Fatty fish (salmon, mackerel, perch, bluefish)	2 days	3-6 months
Lean fish (cod, flounder, sole, haddock, pollock)	2 days	12 months
Shrimp, raw	2 days	9 months
Crab, canned	6 months unopened; 5-7 days opened	Do not freeze
Crab, legs	3-5 days	9-12 months
Oysters, shucked	1-2 days	3-4 months
Lobster Tails, raw	4-5 days	6-9 months
Scallops, raw	1-2 days	3-6 months
Fish/ Seafood, Cooked		5 55.1810
Fatty Fish (salmon, mackerel, perch, bluefish)	5-7 days	3-6 months
Lean Fish (cod, flounder, sole, haddock, pollock)	5-7 days	3-6 months
Shrimp and other Shellfish	5-7 days	3-6 months
Meats, Raw		
Beef Roasts	3-5 days	1 year
Beef Steaks	3-5 days	1 year
Pork Roasts	3-5 days	1 year
Pork Chops	3-5 days	1 year
Lamb Roasts	3-5 days	1 year
Lamb Steaks/ Chops	3-5 days	1 year
Poultry: Chicken or Turkey, whole cuts	2 days	1 year
Ground Meats (beef, pork, lamb, or poultry)	2 days	9-12 months
Meats, Processed		
Bacon, unopened	2 weeks	6 months
Bacon, opened	1 week	2 months
Chicken, Fried	4 days	4 months
Chicken, Nuggets/ Patties	2 days	3 months
Ham, unopened	2 weeks	1 year
Ham, opened	1 week	1-2 months
Hot Dogs, unopened	2 weeks	9 months
Luncheon Meats, deli sliced or opened	3-5 days	Do not freeze
Luncheon Meats, unopened commercial package	2 weeks	1-2 months
Pepperoni, Salami	1 month	6 months
Sausage, raw	2 days	6 months
Sausage, smoked links or patties	1 week	9 months



Prepared Foods:

Prepared foods should be kept refrigerated until distributed. These foods are perishable, and leaving them at room temperature will shorten their shelf life.



2 16 (2.15)	Refrigerated (41°F or	F (00F
Prepared Items/ Deli Foods	below)	Frozen (0°F or below)
Chicken, Roasted or Fried	3-4 days	4-6 months
Fruit, cut	Best By Date	Do Not Freeze
Guacamole	5-7 days	6 months
Hummus, Pasteurized	3 months	Do Not Freeze
Hummus, with Preservatives	2 months	Do Not Freeze
Hummus, traditional (no preservatives, not pasteurized)	7 days	Do Not Freeze
Main dishes, meals	3-4 days	2-3 months
Meats in gravy or broth (including meat pies)	1-2 days	6 months
Pasta, fresh	1 week	1 month
Salads, prepared (macaroni, egg, potato, chicken, tuna, etc.)	3-5 Days	Do Not Freeze
Sauces, Egg-Based (Hollandaise, etc.)	10 days	Do Not Freeze
Side dishes, cooked vegetables	3-4 days	1-2 months
Side dishes, potato-based (not salad)	3-4 days	1-2 months
Side dishes, rice	3-4 days	1-2 months
Soups, Stews	2-3 days	4-6 months
Spinach, salad greens (bagged)	Date on Bag	Do Not Freeze

Tips on Storing Fresh Produce:

- ✓ Most fruits and vegetables have the best quality when kept refrigerated. There are, however some exceptions.
- ✓ Tomatoes taste best if *not* refrigerated. Cold storage can cause them to become mealy.
- ✓ Bananas should not be refrigerated unless fully ripe, and then they should be used within 1-2 days. Refrigeration will cause banana skin to blacken, but the fruit will not ripen while cold.
- ✓ If they are very fresh, apples, mangoes, and stone fruits (plums, peaches, etc.) can be stored at room temperature, but these items should be refrigerated as they ripen.
- ✓ Hardy vegetables like onions, garlic, potatoes, sweet potatoes, and winter squash can be stored in cool, dark places outside of the cooler.





Sources:

- 1. "Food Product Dating." February 2007. USDA Food Safety and Inspection Service. Accessed 4/19/2011. {http://www.fsis.usda.gov/PDF/Food Product Dating.pdf}.
- 2. "Freezing and Food Safety" May 2010. USDA Food Safety and Inspection Service. Accessed 4/7/2011. {http://www.fsis.usda.gov/PDF/Freezing and Food Safety.pdf}.
- 3. "Storage Times for the Refrigerator and Freezer." FoodSafety.gov. Accessed 4/7/2011. {http://www.foodsafety.gov/keep/charts/storagetimes.html}.
- 4. "Joint Service Manual for Storage and Materials Handling." April 1994. Departments of the Army, the Navy, the Air Force, and the Defense Logistics Agency. Accessed 4/7/2011. {http://www.dscp.dla.mil/subs/support/qapubs/dla/4145-12.pdf}.
- 5. "Recommended Food Storage Times: Cold and Dry Refrigerated and Frozen Foods." July 2007. University of Kentucky Cooperative Extension Service, Publication FN-SSB.085. Accessed 4/19/2011. {http://ces.ca.uky.edu/oldham-files/FN-SSB.085.pdf}.
- 6. Boyer, Renee and McKinney, Julie. "Food Storage Guidelines for Consumers." 2009. Virginia Cooperative Extension Publication 348-960. Accessed 4/7/2011. {http://pubs.ext.vt.edu/348/348-960/348-960_pdf.pdf}.
- 7. "The Food Keeper: A Consumer Guide to Food Quality & Safe Handling." Food Marketing Institute. Accessed 8/12/2011. {http://www.arhungeralliance.org/Food Keeper Brochure.pdf}.
- 8. "Choice Plus Food Safety Supplement." 2003. National Food Service Management Institute. Accessed 4/7/2011. {http://www.nfsmi.org/documentLibraryFiles/PDF%5C20080206043207.pdf}.
- 9. "Egg Products and Food Safety." March 2011. USDA Food Safety and Inspection Service. Accessed July 12, 2011. {http://www.fsis.usda.gov/PDF/Egg Products and Food Safety.pdf}.
- 10. Snyder, O. Peter. "Assuring Safety of Egg Yolk-Based Sauces and Salad Dressings." 6/19/09. Hospitality Institute of Technology and Management. Accessed 7/12/2011. {http://www.hitm.com/Documents/Mayonnaise.pdf}.
- 11. Fisher, Lesley and Medeiros, Lydia. "Fact Sheet: Freezer Storage." 2010. Ohio State University Extension Publication HYG-5402-94-R10. Accessed 4/7/2011. {http://ohioline.osu.edu/hyg-fact/5000/pdf/5402.pdf}.
- 12. Allen, Susan Davis and Rude, Becky. "DMA Practice Standards: Food Storage Guidelines." February 2011. Dietary managers Association. Accessed 4/7/2011.
 {http://www.dmaonline.org/Resources/DMAResources/standard07.shtml}.
- 13. Garden-Robinson, Julie. "Food Storage Guide." October 2007. North Dakota State University Extension Service Publication FN-579. Accessed 4/7/2011. { http://www.ag.ndsu.edu/pubs/yf/foods/fn579-1.htm}.
- 14. Kendall, P. and Dimond, N. "Food Storage for Safety and Quality." February 2007. Colorado State University Extension Publication 9.310. {http://www.ext.colostate.edu/pubs/foodnut/09310.pdf}.
- 15. Van Laanen, Peggy. "Safe Home Food Storage." August 2002. Texas A & M AgriLIFE Extension Publication B-5031. Accessed 4/7/2011. {https://agrilifebookstore.org/publications details.cfm?whichpublication=466}
- 16. Penner, Karen Pesaresi. "Refrigerator/ Freezer Approximate Storage Times." Kansas State University Cooperative Extension Publication L.805. March 1990. Accessed 6/1/2011. {http://www.ksre.ksu.edu/library/fntr2/l805.pdf}
- 17. Penner, Karen P. "Cupboard Approximate Storage Times." January 2006. Kansas State University Cooperative Extension Publication L-806. Accessed 6/1/2011. {http://www.ksre.ksu.edu/library/fntr2/1806.pdf}.
- 18. "Packaging." International Bottled Water Association. Accessed 12/5/2011. {http://www.bottledwater.org/content/packaging-0}.
- 19. Smith, Steve R. "Fw: Question About Aseptically-Packaged Products." Email to Jesse Sharrard. 18 July, 2011.
- 20. Kirchen, Tim. "Re: Shelf Life Inquiry." Email to Jesse Sharrard. 22 August 2011.



EASTERN KENTUCKY UNIVERSITY

Serving Kentuckians Since 1906

Office of University Counsel
<u>University.Counsel@eku.edu</u>
www.eku.edu
Phone (859) 622-6693 | Fax (859) 622-8030

209 Coates Building, Coates CPO 40A 521 Lancaster Avenue Richmond, Kentucky 40475-3102

February 21, 2018

Via Email to jennifer_perkins84@mymail.eku.edu

Jennifer Kaylyn Perkins News Editor Eastern Progress

Re: Open Records Request

Dear Ms. Perkins:

This letter is in response to your Open Records requests received on February 16, 2018.

Please see the attached records responsive to your request for emails. Pursuant to KRS 61.878(l) and KRE 503, portions of an email thread dated February 7, 2018, were redacted as communications with University Counsel staff are protected by the attorney client privilege. This communication constitutes legal advice and was prepared in the course of the attorney-client relationship, represents a communication by or to the University, the subject matter for which professional advice was sought, and that has been handled in a confidential manner. Additionally, emails not sent by Sarah Schultz, with the exception of any emails sent directly to you, have been redacted from all email threads as these emails are not responsive to your request.

There are no other final versions of the previously-produced "EKU Colonel's Cupboard Donations" information sheet. Therefore, no such record exists and therefore is not responsive, as "a public agency cannot afford a requestor access to a record that it does not have or that does not exist" (99-ORD-98).

Regarding your request for the original Word Document of the "EKU Colonel's Cupboard Donations" document, pursuant to KRS 61.878(1)(i), preliminary drafts are "excluded from the application of KRS 61.870 to 61.884 and shall be subject to inspection only upon order of a court of competent jurisdiction." Therefore there are no responsive records to this portion of your request, as the original word document is considered to be a draft of the PDF document sent in response to the prior Open Records request sent by the Eastern Progress which was received in our office on February 8, 2018.

Because we are able to provide the requested records electronically, there are no copy fees associated with this response. Should you have any questions or need additional information, please feel free to contact our office.

Sincerely,

Stephanie Jones, Paralegal Office of University Counsel

From: Schultz, Sarah

Sent: Tuesday, February 06, 2018 6:50 PM

To: Yost, Loni; Bogard, Dylan **Subject:** Fwd: Federal Policy

FYI. Let's figure out how to respond in the morning.

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University

Begin forwarded message:

From: "Perkins, Jennifer K." < jennifer perkins84@mymail.eku.edu>

Date: February 6, 2018 at 6:08:03 PM EST **To:** "Schultz, Sarah" < Sarah. Schultz@eku.edu>

Subject: Federal Policy

Dear Ms. Schultz,

I was unable to find the federal policy that you cited during our interview, if you could please point me in the direction of that policy it would be greatly appreciated. The story will be in the print edition on Thursday and is currently being written. As of right now, it will include that the policy was not provided to the Eastern Progress.

Sincerely,

Jennifer Kaylyn Perkins

News Editor for the Eastern Progress

606-231-9247

From: Schultz, Sarah

Sent: Tuesday, February 06, 2018 6:54 PM

To: Yost, Loni

Cc: Bogard, Dylan; Parmer, Brent

Subject: Re: Federal Policy

Will did a lot of research on pantries and food safety I'm trying to find. Going to reach out to Will. Will keep you posted.

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University



On Feb 6, 2018, at 6:49 PM, Schultz, Sarah < Sarah. Schultz@eku.edu> wrote:

FYI. Let's figure out how to respond in the morning.

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University

Begin forwarded message:

From: "Perkins, Jennifer K."

<jennifer_perkins84@mymail.eku.edu>
Date: February 6, 2018 at 6:08:03 PM EST

To: "Schultz, Sarah" <Sarah.Schultz@eku.edu>

Subject: Federal Policy

Dear Ms. Schultz,

I was unable to find the federal policy that you cited during our interview, if you could please point me in the direction of that policy it would be greatly appreciated. The story will be in the print edition on Thursday and is currently being written. As of

right now, it will include that the policy was not provided to the Eastern Progress.

Sincerely,

Jennifer Kaylyn Perkins

News Editor for the Eastern Progress

606-231-9247

From: Schultz, Sarah

Sent: Tuesday, February 06, 2018 9:48 PM

To: Bogard, Dylan; Yost, Loni

Subject: Fwd: Shelf Stable Food Items Best Pratices

Hi friends!

Something we can talk about tomorrow! Will is an awesome help. He just got a big role and totally got us what we need I think! I can tell the progress I was waiting on a response from him.

I am exhausted from today, ya'll get some good rest as I can only imagine you are too!

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University

Begin forwarded message:

From: CUFBA Survey < cufbasurvey@gmail.com>

Date: February 6, 2018 at 7:29:58 PM EST

To: sarah.schultz@eku.edu

Subject: Shelf Stable Food Items Best Pratices

Dear Sarah:

Thank you for your inquiry about Shelf Stable Food Items, and there distribution to students past the Use By Date label. There are various different dates that are listed on food packaging from expiration dates to use by dates. Use by dates, are a guide based on the nutritional value of a food item, so food distributed past it use by date, will often have less nutritional value. Some foods can become a risk within a short time after there use by date include Pudding Cups which can go bad within one week of their use by date, versus can of corn, which can be good for up to two years past its use by date.

Some universities choose not to distribute food past its use by date, because University's may not benefit from the same legal protection as community food pantry's under Good Samaritan Laws. This may vary on a state by state basis.

Attached to this email our national best practice manual for College and University Food Pantries: https://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhVWkE/view

Best practices would support your campus's decision not to distribute food past its use by date if that was the recommendation of legal counsel when the pantry opened. Often times campuses will model behaviors based on the decisions of the food pantries in the surrounding community.

Sincerely,



From: Schultz, Sarah

Sent: Wednesday, February 07, 2018 9:47 AM

To: Perkins, Jennifer K.

Cc: Yost, Loni; Bogard, Dylan; Middleton, Kristi; Parmer, Brent

Subject: FW: Shelf Stable Food Items Best Pratices

Good morning Jennifer,

Thank you for your patience as I was awaiting response from the College and University Food Bank Alliance. Please see their response and provided best practices resource below.

Thank you,

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University 521 Lancaster Ave. Powell 128 Richmond, KY 40475 (859) 622-3855 www.studentlife.eku.edu

From: CUFBA Survey [mailto:cufbasurvey@gmail.com]

Sent: Tuesday, February 06, 2018 7:30 PM **To:** Schultz, Sarah <Sarah.Schultz@eku.edu> **Subject:** Shelf Stable Food Items Best Pratices

Dear Sarah:

Thank you for your inquiry about Shelf Stable Food Items, and there distribution to students past the Use By Date label. There are various different dates that are listed on food packaging from expiration dates to use by dates. Use by dates, are a guide based on the nutritional value of a food item, so food distributed past it use by date, will often have less nutritional value. Some foods can become a risk within a short time after there use by date include Pudding Cups which can go bad within one week of their use by date, versus can of corn, which can be good for up to two years past its use by date.

Some universities choose not to distribute food past its use by date, because University's may not benefit from the same legal protection as community food pantry's under Good Samaritan Laws. This may vary on a state by state basis.

Attached to this email our national best practice manual for College and University Food Pantries: https://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhVWkE/view

Best practices would support your campus's decision not to distribute food past its use by date if that was the recommendation of legal counsel when the pantry opened. Often times campuses will model behaviors based on the decisions of the food pantries in the surrounding community.

Sincerely,



From: Schultz, Sarah

Sent: Wednesday, February 07, 2018 9:50 AM

To: 'Keaton, William G'

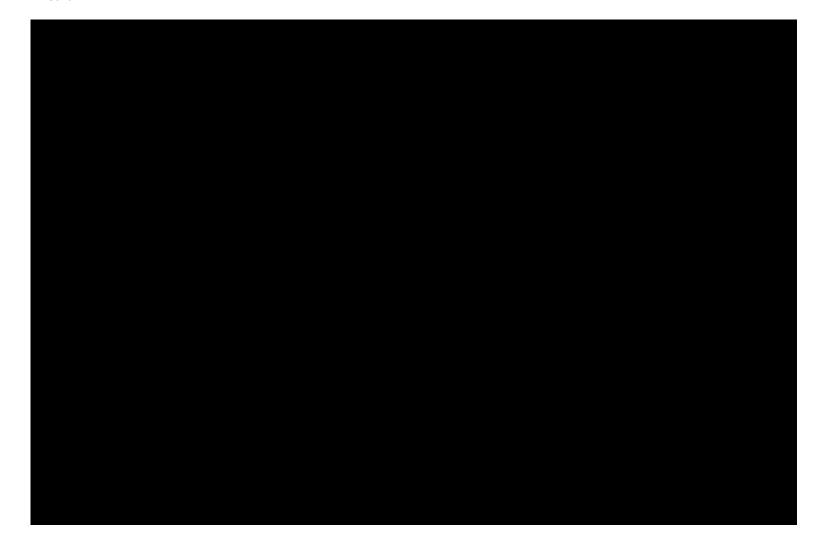
Subject: FW: Shelf Stable Food Items Best Pratices

Morning Will!

I wanted to pass this chain along to you. Thank you a ton for being a super big help! This was perfect, and everyone agreed[©] Team AD still has got it!

Knock their socks off tomorrow!!

Sarah





From: "Schultz, Sarah" < Sarah.Schultz@eku.edu>

Date: February 6, 2018 at 9:47:53 PM EST

To: "Bogard, Dylan" < <u>Dylan.Bogard@eku.edu</u>>, "Yost, Loni"

<<u>Loni.Yost@eku.edu</u>>

Subject: Fwd: Shelf Stable Food Items Best Pratices

Hi friends!

Something we can talk about tomorrow! Will is an awesome help. He just got a big role and totally got us what we need I think! I can tell the progress I was waiting on a response from him.

I am exhausted from today, ya'll get some good rest as I can only imagine you are too!

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University

Begin forwarded message:

From: CUFBA Survey < <u>cufbasurvey@gmail.com</u>>

Date: February 6, 2018 at 7:29:58 PM EST

To: sarah.schultz@eku.edu

Subject: Shelf Stable Food Items Best Pratices

Dear Sarah:

Thank you for your inquiry about Shelf Stable Food Items, and there distribution to students past the Use By Date label. There are various different dates that are listed on food packaging from expiration dates to use by dates. Use by dates, are a guide based on the nutritional value of a food item, so food distributed past it use by date, will often have less nutritional value. Some foods can become a risk within a short time after there use by date include Pudding Cups which can go bad within one week of their use by date, versus can of corn, which can be good for up to two years past its use by date.

Some universities choose not to distribute food past its use by date, because University's may not benefit from the same legal protection as community food pantry's under Good Samaritan Laws. This may vary on a state by state basis.

Attached to this email our national best practice manual for College and University Food Pantries: <a href="https://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhttps://drive.google.com/file/d/0B48pfvhHpAKncGNoVWNCMHhttps://drive

Best practices would support your campus's decision not to distribute food past its use by date if that was the recommendation of legal counsel when the pantry opened. Often times campuses will model behaviors based on the decisions of the food pantries in the surrounding community.

Sincerely,



From: Schultz, Sarah

Sent: Wednesday, February 07, 2018 12:26 PM

To: wgkeaton@Central.UH.EDU

Subject: Fwd: Shelf Stable Food Items Best Pratices

Hey Will! See her message below.

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University

Begin forwarded message:

From: "Perkins, Jennifer K." < jennifer_perkins84@mymail.eku.edu>

Date: February 7, 2018 at 12:09:14 PM EST **To:** "Schultz, Sarah" < <u>Sarah.Schultz@eku.edu</u>>

Cc: "Yost, Loni" < Loni. Yost@eku.edu >, "Bogard, Dylan" < Dylan. Bogard@eku.edu >,

"Middleton, Kristi" < Kristi. Middleton@eku.edu>, "Parmer, Brent" < Brent. Parmer@eku.edu>

Subject: Re: Shelf Stable Food Items Best Pratices

Dear Ms. Schultz,

Thank you for that document, however, it does not address what qualifies items as damaged or the disposal procedures that should be followed. Can you please send me the policy or guidelines that address these two issues? Thank you for your help!

Sincerely,

Jennifer Kaylyn Perkins

News Editor for the Eastern Progress

606-231-9247

From: Schultz, Sarah < Sarah.Schultz@eku.edu > Sent: Wednesday, February 7, 2018 9:46:55 AM

To: Perkins, Jennifer K.

Cc: Yost, Loni; Bogard, Dylan; Middleton, Kristi; Parmer, Brent

Subject: FW: Shelf Stable Food Items Best Pratices

Good morning Jennifer,

Thank you for your patience as I was awaiting response from the College and University Food Bank Alliance. Please see their response and provided best practices resource below.

Thank you,

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University 521 Lancaster Ave. Powell 128 Richmond, KY 40475 (859) 622-3855 www.studentlife.eku.edu

From: CUFBA Survey [mailto:cufbasurvey@gmail.com]

Sent: Tuesday, February 06, 2018 7:30 PM **To:** Schultz, Sarah < Sarah. Schultz@eku.edu > **Subject:** Shelf Stable Food Items Best Pratices

Dear Sarah:

Thank you for your inquiry about Shelf Stable Food Items, and there distribution to students past the Use By Date label. There are various different dates that are listed on food packaging from expiration dates to use by dates. Use by dates, are a guide based on the nutritional value of a food item, so food distributed past it use by date, will often have less nutritional value. Some foods can become a risk within a short time after there use by date include Pudding Cups which can go bad within one week of their use by date, versus can of corn, which can be good for up to two years past its use by date.

Some universities choose not to distribute food past its use by date, because University's may not benefit from the same legal protection as community food pantry's under Good Samaritan Laws. This may vary on a state by state basis.

Attached to this email our national best practice manual for College and University Food Pantries: https://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhVWkE/view

Best practices would support your campus's decision not to distribute food past its use by date if that was the recommendation of legal counsel when the pantry opened. Often times campuses will model behaviors based on the decisions of the food pantries in the surrounding community.

Sincerely,

College & University FOOD BANK Alliance

From: Schultz, Sarah

Sent: Wednesday, February 07, 2018 1:10 PM

To: Yost, Loni

Subject: Fwd: University Counsel Statement

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University

Begin forwarded message:



Sent from my iPhone



Sent from my iPhone



From: Fohl, Dana

Sent: Wednesday, February 07, 2018 12:50 PM

To: Perkins, Jennifer K. < <u>jennifer perkins84@mymail.eku.edu</u>>

Cc: Middleton, Kristi < Kristi.Middleton@eku.edu>

Subject: RE: University Counsel Statement

Jennifer:

Our office is not declining to comment, so you will not print that.

Please send me the information you are referencing and I can work with Barbara to provide a quote. I will provide that in writing. There is a difference in federal statutes and regulations, university policy, and departmental/office procedure, and I need to know what was specifically referenced to provide you a comment.

Dana

From: Perkins, Jennifer K.

Sent: Wednesday, February 07, 2018 12:24 PM

To: Fohl, Dana < <u>Dana.Fohl@eku.edu</u>> **Subject:** University Counsel Statement

Dear Ms. Fohl,

I talked to Barbara Kent yesterday concerning a policy cited by Sarah Schultz and Dylan Bogard in an interview about the Colonel's Cupboard. Ms. Kent stated that she was not aware of the university having such a policy and stated after the fact that she did not want that she was off the record. I was wondering if it would be possible to meet with you in order to get a statement on the record.

If not, the following is what will be run in the story, "In an attempt to obtain the national policies, the university counsel's office was contacted, but declined to go on record about the existence of a university or government policy concerning the Colonel's Cupboard."

We are trying to be vigilant in reporting all of the information possible so as to not misinform or misguide our readers.

Thank you for your help.

Sincerely, Jennifer Kaylyn Perkins *News Editor for the Eastern Progress* 606-231-9247

From: Schultz, Sarah

Sent: Wednesday, February 07, 2018 1:38 PM

To: Yost, Loni
Cc: Bogard, Dylan
Subject: Dented Cans

Hi Loni,

I found this on the United States Department of Agriculture Food Safety and Inspection Service page. The Madison County Health Department didn't have any immediate gems to pass along. Thoughts? Thanks!!

Is it safe to use food from dented cans?

If a can containing food has a small dent, but is otherwise in good shape, the food should be safe to eat. Discard deeply dented cans. A deep dent is one that you can lay your finger into. Deep dents often have sharp points. A sharp dent on either the top or side seam can damage the seam and allow bacteria to enter the can. Discard any can with a deep dent on any seam.

https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/shelf-stable-food-

safety/ct_index/!ut/p/a1/jZFfT8MgFMU_TR8p1M6l861pYrbqWpdFx_qy0BYoCYUG0KqfXvbnZWbTcZ8453cC915YQQwrR T4EJ05oReT-Xk13alWm0SxDeTmLHtGieFuVT1mGkvW9B7Z AEV8Y 7KSdF -fyGB-

7MMltyWA3EdUAopiHm1AGi7EiNhZhp3QJLGHVfgJHGAdtR6ryx18DB7YhqpVDcax2VDFhHannyjkmlG7cTqqWfcAOr81-hyNeiiNeTeV7EqJz8Bi6M7Qhcn4tvnEtdH3a0TVUdJ75DQxk11lTvxsudc4N9CFCAxnEMudZc0rDRfYAuRTptHcTnJBz6V_z9n M6ReOk3iU1 AOZjiaw!/#10

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University 521 Lancaster Ave.
Powell 128
Richmond, KY 40475
(859) 622-3855
www.studentlife.eku.edu

From: Schultz, Sarah

Sent: Wednesday, February 07, 2018 2:36 PM

To: Middleton, Kristi

Cc: Yost, Loni; Bogard, Dylan; Parmer, Brent **Subject:** RE: Shelf Stable Food Items Best Pratices

Hi Kristi,

I found this on the United States Department of Agriculture Food Safety and Inspection Service page. Would you advise passing this along or to stop engaging? When the Colonel's Cupboard was formed, our office did extensive work with the local health department to follow best practices, as well as federal policies. Thanks!!

Is it safe to use food from dented cans?

If a can containing food has a small dent, but is otherwise in good shape, the food should be safe to eat. Discard deeply dented cans. A deep dent is one that you can lay your finger into. Deep dents often have sharp points. A sharp dent on either the top or side seam can damage the seam and allow bacteria to enter the can. Discard any can with a deep dent on any seam.

https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/shelf-stable-food-

safety/ct_index/!ut/p/a1/jZFfT8MgFMU_TR8p1M6l861pYrbqWpdFx_qy0BYoCYUG0KqfXvbnZWbTcZ8453 cC915YQQwrRT4EJ05oReT-Xk13aIWm0SxDeTmLHtGieFuVT1mGkvW9B7Z_AEV8Y_7KSdF_-fyGB-7MMltyWA3EdUAopiHm1AGi7EiNhZhp3QJLGHVfgJHGAdtR6ryx18DB7YhqpVDcax2VDFhHannyjkmIG 7cTqqWfcAOr81-

hyNeiiNeTeV7EqJz8Bi6M7Qhcn4tvnEtdH3a0TVUdJ75DQxk11ITvxsudc4N9CFCAxnEMudZc0rDRfYAuRTptHcTnJBz6V_z9nM6ReOk3iU1_AOZjiaw!/#10

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University 521 Lancaster Ave.
Powell 128
Richmond, KY 40475
(859) 622-3855
www.studentlife.eku.edu

From: Perkins, Jennifer K.

Sent: Wednesday, February 07, 2018 12:09 PM **To:** Schultz, Sarah < Sarah. Schultz@eku.edu>

Cc: Yost, Loni <Loni. Yost@eku.edu>; Bogard, Dylan <Dylan.Bogard@eku.edu>; Middleton, Kristi

<Kristi.Middleton@eku.edu>; Parmer, Brent <Brent.Parmer@eku.edu>

Subject: Re: Shelf Stable Food Items Best Pratices

Dear Ms. Schultz,

Thank you for that document, however, it does not address what qualifies items as damaged or the disposal procedures that should be followed. Can you please send me the policy or guidelines that address these two issues? Thank you for your help!

Sincerely, Jennifer Kaylyn Perkins *News Editor for the Eastern Progress* 606-231-9247

From: Schultz, Sarah < Sent: Wednesday, February 7, 2018 9:46:55 AM

To: Perkins, Jennifer K.

Cc: Yost, Loni; Bogard, Dylan; Middleton, Kristi; Parmer, Brent

Subject: FW: Shelf Stable Food Items Best Pratices

Good morning Jennifer,

Thank you for your patience as I was awaiting response from the College and University Food Bank Alliance. Please see their response and provided best practices resource below.

Thank you,

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University 521 Lancaster Ave.
Powell 128
Richmond, KY 40475
(859) 622-3855
www.studentlife.eku.edu

From: CUFBA Survey [mailto:cufbasurvey@gmail.com]

Sent: Tuesday, February 06, 2018 7:30 PM **To:** Schultz, Sarah < Sarah. Schultz@eku.edu > **Subject:** Shelf Stable Food Items Best Pratices

Dear Sarah:

Thank you for your inquiry about Shelf Stable Food Items, and there distribution to students past the Use By Date label. There are various different dates that are listed on food packaging from expiration dates to use by dates. Use by dates, are a guide based on the nutritional value of a food item, so food distributed past it use by date, will often have less nutritional value. Some foods can become a risk within a short time after there use by date include Pudding Cups which can go bad within one week of their use by date, versus can of corn, which can be good for up to two years past its use by date.

Some universities choose not to distribute food past its use by date, because University's may not benefit from the same legal protection as community food pantry's under Good Samaritan Laws. This may vary on a state by state basis.

Attached to this email our national best practice manual for College and University Food Pantries: https://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhVWkE/view

Best practices would support your campus's decision not to distribute food past its use by date if that was the recommendation of legal counsel when the pantry opened. Often times campuses will model behaviors based on the decisions of the food pantries in the surrounding community.

Sincerely,



From: Schultz, Sarah

Sent: Wednesday, February 07, 2018 4:26 PM

To: Middleton, Kristi

Cc: Yost, Loni; Bogard, Dylan; Parmer, Brent **Subject:** Re: Shelf Stable Food Items Best Pratices

We totally feel the same way. Thank you for your help!

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University



On Feb 7, 2018, at 2:35 PM, Schultz, Sarah < Sarah. Schultz@eku.edu> wrote:

Hi Kristi,

I found this on the United States Department of Agriculture Food Safety and Inspection Service page. Would you advise passing this along or to stop engaging? When the Colonel's Cupboard was formed, our office did extensive work with the local health department to follow best practices, as well as federal policies. Thanks!!

Is it safe to use food from dented cans?

If a can containing food has a small dent, but is otherwise in good shape, the food should be safe to eat. Discard deeply dented cans. A deep dent is one that you can lay your finger into. Deep dents often have sharp points. A sharp dent on either the top or side seam can damage the seam and allow bacteria to enter the can. Discard any can with a deep dent on any seam.

https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/shelf-stable-food-safety/ct_index/!ut/p/a1/jZFfT8MgFMU_TR8p1M6l861pYrbqWpdFx_qy0BYoCYUG0KqfXvbnZWbTcZ8453cC915YQQwrRT4EJ05oReT-Xk13aIWm0SxDeTmLHtGieFuVT1mGkvW9B7Z_AEV8Y_7KSdF_-fyGB-7MMltyWA3EdUAopiHm1AGi7EiNhZhp3QJLGHVfgJHGAdtR6ryx18DB7YhqpVDcax2VDFhHannyjkmIG7cTqqWfcAOr81-hyNeiiNeTeV7EqJz8Bi6M7Qhcn4tvnEtdH3a0TVUdJ75DQxk11ITvxsudc4N9CFCAxnEMudZc0rDRfYAuRTptHcTnJBz6V_z9nM6ReOk3iU1_AOZiiaw!/#10

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University 521 Lancaster Ave.
Powell 128
Richmond, KY 40475
(859) 622-3855
www.studentlife.eku.edu

From: Perkins, Jennifer K.

Sent: Wednesday, February 07, 2018 12:09 PM **To:** Schultz, Sarah <Sarah.Schultz@eku.edu>

Cc: Yost, Loni < Loni. Yost@eku.edu >; Bogard, Dylan < Dylan. Bogard@eku.edu >;

Middleton, Kristi <Kristi.Middleton@eku.edu>; Parmer, Brent <Brent.Parmer@eku.edu>

Subject: Re: Shelf Stable Food Items Best Pratices

Dear Ms. Schultz,

Thank you for that document, however, it does not address what qualifies items as damaged or the disposal procedures that should be followed. Can you please send me the policy or guidelines that address these two issues? Thank you for your help!

Sincerely,
Jennifer Kaylyn Perkins
News Editor for the Eastern Progress
606-231-9247

From: Schultz, Sarah < Sarah.Schultz@eku.edu > Sent: Wednesday, February 7, 2018 9:46:55 AM

To: Perkins, Jennifer K.

Cc: Yost, Loni; Bogard, Dylan; Middleton, Kristi; Parmer, Brent

Subject: FW: Shelf Stable Food Items Best Pratices

Good morning Jennifer,

Thank you for your patience as I was awaiting response from the College and University Food Bank Alliance. Please see their response and provided best practices resource below.

Thank you,

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University 521 Lancaster Ave.
Powell 128
Richmond, KY 40475
(859) 622-3855
www.studentlife.eku.edu

From: CUFBA Survey [mailto:cufbasurvey@gmail.com]

Sent: Tuesday, February 06, 2018 7:30 PM **To:** Schultz, Sarah < Sarah. Schultz@eku.edu > **Subject:** Shelf Stable Food Items Best Pratices

Dear Sarah:

Thank you for your inquiry about Shelf Stable Food Items, and there distribution to students past the Use By Date label. There are various different dates that are listed on food packaging from expiration dates to use by dates. Use by dates, are a guide based on the nutritional value of a food item, so food distributed past it use by date, will often have less nutritional value. Some foods can become a risk within a short time after there use by date include Pudding Cups which can go bad within one week of their use by date, versus can of corn, which can be good for up to two years past its use by date.

Some universities choose not to distribute food past its use by date, because University's may not benefit from the same legal protection as community food pantry's under Good Samaritan Laws. This may vary on a state by state basis.

Attached to this email our national best practice manual for College and University Food Pantries:

https://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhVWkE/view

Best practices would support your campus's decision not to distribute food past its use by date if that was the recommendation of legal counsel when the pantry opened. Often times campuses will model behaviors based on the decisions of the food pantries in the surrounding community.

Sincerely,

College & University FOOD BAN Alliance

From: Schultz, Sarah

Sent: Thursday, February 08, 2018 3:28 PM

To: Yost, Loni
Cc: Bogard, Dylan

Subject: All emails relating to Progress inquiries

Hi Loni,

I have sorted below the information that we have sent to the Progress, as well as a little that we've talked about, but didn't send. Let me know if I can help with anything else!

Sarah

From: CUFBA Survey < <u>cufbasurvey@gmail.com</u>>

Date: February 6, 2018 at 7:29:58 PM EST

To: sarah.schultz@eku.edu

Subject: Shelf Stable Food Items Best Practices

Dear Sarah:

Thank you for your inquiry about Shelf Stable Food Items, and there distribution to students past the Use By Date label. There are various different dates that are listed on food packaging from expiration dates to use by dates. Use by dates, are a guide based on the nutritional value of a food item, so food distributed past it use by date, will often have less nutritional value. Some foods can become a risk within a short time after there use by date include Pudding Cups which can go bad within one week of their use by date, versus can of corn, which can be good for up to two years past its use by date.

Some universities choose not to distribute food past its use by date, because University's may not benefit from the same legal protection as community food pantry's under Good Samaritan Laws. This may vary on a state by state basis.

Attached to this email our national best practice manual for College and University Food Pantries: https://drive.google.com/file/d/0B48pfvhHPAKncGNoVWNCMHhVWkE/view

Best practices would support your campus's decision not to distribute food past its use by date if that was the recommendation of legal counsel when the pantry opened. Often times campuses will model behaviors based on the decisions of the food pantries in the surrounding community.

Sincerely,



HAVE NOT SENT (below)

Is it safe to use food from dented cans?

If a can containing food has a small dent, but is otherwise in good shape, the food should be safe to eat. Discard deeply dented cans. A deep dent is one that you can lay your finger into. Deep dents often have sharp points. A sharp dent on either the top or side seam can damage the seam and allow bacteria to enter the can. Discard any can with a deep dent on any seam.

https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/shelf-stable-food-

safety/ct_index/!ut/p/a1/jZFfT8MgFMU_TR8p1M6l861pYrbqWpdFx_qy0BYoCYUG0KqfXvbnZWbTcZ8453cC915YQQwrR_T4EJ05oReT-Xk13alWm0SxDeTmLHtGieFuVT1mGkvW9B7Z_AEV8Y_7KSdF_-fyGB-

7MMltyWA3EdUAopiHm1AGi7EiNhZhp3QJLGHVfgJHGAdtR6ryx18DB7YhqpVDcax2VDFhHannyjkmIG7cTqqWfcAOr81-hyNeiiNeTeV7EqJz8Bi6M7Qhcn4tvnEtdH3a0TVUdJ75DQxk11ITvxsudc4N9CFCAxnEMudZc0rDRfYAuRTptHcTnJBz6V_z9n M6ReOk3iU1_AOZjiaw!/#10

Sarah Schultz

Associate Director, Student Engagement Student Life & First-Year Experience Eastern Kentucky University 521 Lancaster Ave. Powell 128 Richmond, KY 40475 (859) 622-3855 www.studentlife.eku.edu

From: Schultz, Sarah

Sent: Thursday, February 08, 2018 4:35 PM

To: Bogard, Dylan **Subject:** FW: Shelf Life Guide

From: Keaton, William G [mailto:wgkeaton@Central.UH.EDU]

Sent: Tuesday, February 06, 2018 7:19 PM **To:** Schultz, Sarah <Sarah.Schultz@eku.edu>

Subject: Shelf Life Guide

https://www.pittsburghfoodbank.org/wp-content/uploads/2014/08/Shelf-Life-Guide-2013-Update.pdf

Will Keaton

William G. Keaton

Activities Coordinator, Center for Student Involvement The University of Houston *A Carnegie-designated Tier One public research university*

4465 University Drive Student Center North, Suite 103 Houston, Texas 77204-3031 713/743-6538 wgkeaton@uh.edu

www.uh.edu/csi



CENTER FOR STUDENT INVOLVEMENT