

Food Dating Guide

FOOD DATING REFERENCE

Best-By: When it should be consumed for best flavor.

Used-By: Last recommended date for peak quality.

Sell-By: When products should be pulled from store shelves.

Packing/Manufactured: Used for recall purposes.



DRY GOODS

Beans	1-2 years
Canned Beans	2-5 years
Canned Fruit	12-18 months
Canned Meals	2-5 years
Canned Meat	5 years
Canned Tomatoes	18-24 months
Canned Vegetables	2-5 years
Cereal	6-12 months
Crackers	8 months
Granola Bars	12 months
Jelly	6-18 months
Mac n Cheese	2 years
Oatmeal	12 months
Pasta - dry	2 years
Peanut Butter	2 years
Rice	2 years

OTHER DRY GOODS

Honey	2 years
Jarred Pickles	1 year
Ketchup	1 year
Pancake mix	9 months
Soups	3-5 years
Spices	2-3 years
Syrup	1 year

- Dates are **suggested shelf life** after code date.
- **Infant food and formula MUST NOT be used after their expiration date.**



- These dates are based on unopened items and proper temperature storage.
- Follow the FIFO method – First-in-first-out.



**SCAN QR CODE TO
DOWNLOAD USDA
FOODKEEPER APP**



QUICK FOOD DATING APP

USDA Food Safety and Inspection Service has created an app called FoodKeeper. You can download it on Apple or Android phones.

WHEN IN DOUBT, THROW IT OUT.

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REFRIGERATED GOODS

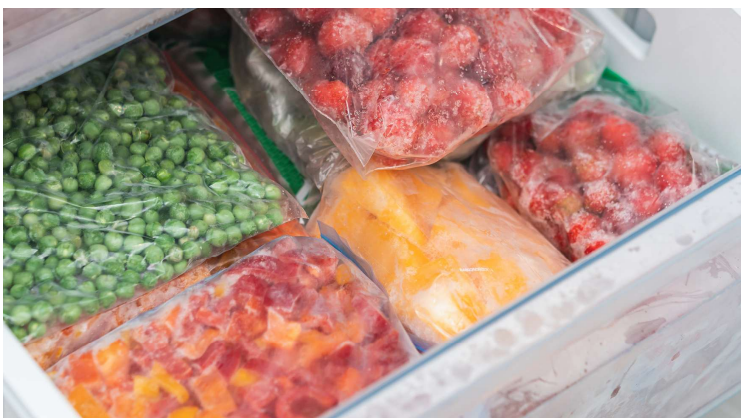
Butter	1-2 months
Cheese	1-6 months
Eggs	3-5 weeks
Juice	7-10 days
Milk	5-7 days
Sour Cream	7-14 days
Soy/Nut Milks	7-10 days
Yogurt	1-2 weeks

UNCOOKED REFRIGERATED MEATS

Bacon	1 week
Chicken	1-2 days
Fish	3-4 days
Ground Beef	1-2 days
Pork Chops	3-5 days
Sausage	2-3 days
Hot Dogs (cooked)	1-2 weeks
Lunch Meats (cooked)	2 weeks

FROZEN ITEMS

Frozen items are safe to eat indefinitely. The dates on these items are for best quality.



- **Refrigerators** should be kept at **40° or lower**. Keeping it closer to 35° is the ideal temperature to maximize food safety, extend freshness, and prevent spoilage.
- **Freezers** should be kept at **0°**. This will help ensure food safety, prevent bacteria growth, and maintain food quality.

WHEN IN DOUBT, THROW IT OUT.