



HACAP Food Reservoir Food Product Dating and Coding Guide

Baby Food	Shelf Life After Code Date
Baby Food, jars cans	Date on Package
Baby Formula	Date on Package
Baby Cereal	Date on Package
Canned Foods	Shelf Life After Code Date
Beans	3 years
Fish, salmon, tuna, sardines, mackerel	3 years
Frosting	10 months
High acid foods <ul style="list-style-type: none"> • Fruit • Pickles • Sauerkraut • Tomatoes, tomato based soups, sauces 	1-2 years
Low acid foods <ul style="list-style-type: none"> • Gravy, soups broths that are not tomato based • Pasta, stews, cream sauces • Vegetables 	2-3 years
Meat: beef, chicken, pork, turkey	2-3 years
Pie fillings	3 years
Aseptically Packaged Products (cartons or pouches)	Shelf Life After Code Date
UHT Milk	1 year
Broth: beef, chicken, or vegetable	3 years
Soup	3 years
Fruits	3 years
Vegetables	3 years
Condiments, Sauces, Syrups	Shelf Life After Code Date
Barbecue sauce	1 year
Gravy dry mix envelopes	2 years
Honey	2 years- remains safe after crystallization. To use, simply immerse closed container into hot water until liquefied
Jams, jellies, preserves	18 months
Ketchup, cocktail, chili sauce: jar, bottles or packets	18 months
Mayonnaise: jar, bottle or packet	3-6 months

Source: www.foodsafety.gov, <https://www.fsis.usda.gov>



Molasses	2 years
Mustard: jar, bottle, packet	2 years
Olives	18-24 months
Pickles	1 year canned, 2 years jarred
Salad Dressing: bottled	1 year
Salsa: bottled	1 year
Spaghetti sauce, canned or jarred	18 months
Chocolate syrup	2 years
Corn syrup	2 years
Pancake syrup	2 years
Vinegar	2 years
Worcestershire sauce	2 years
Dry Goods	Shelf Life After Code Date
Baking mix, pancake	9 months
Baking mixes: brownie, cake, muffin, etc.	12-18 months
Baking powder	18 months
Baking soda	Indefinite if kept dry
Dried beans	1 year
Bouillon: beef, chicken, or vegetable	12-24 months
Candy	
• Caramel	9 months
• Chocolate	18 months
• Hard candy	36 months
Casserole Mix	9-12 months
Cold cereal	1 year
Hot cereal	1 year
Cookies	4 months
Cornmeal	1 year at room temp, 2+ years if frozen
Crackers	8 months
Graham Crackers	2 months
Flour, white	1 year
Flour, whole wheat	6 months, keeps longer if refrigerated or frozen
Dried fruit	6 months
Macaroni and Cheese mix	9-12 months
Nuts, out of shell	6-12 months bagged 12-24 months canned
Nuts, in shell	6-12 months
Oatmeal	12 months
Oil, olive, vegetable, salad	6 months
Pasta, egg noodles	2-3 years

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Pasta dry, no egg	2-3 years
Peanut butter	18 months
Popcorn kernels	2 years
Popcorn, commercially popped and bagged	2-3 years
Popcorn, microwave packets	1 year
Potato chips	2 months
Potatoes, mashed or instant flakes	1 year
Pretzel	6-8 months
Pudding, prepared/shelf stable	1 week
Brown rice	1 year
White rice	2 years
Rice based mixes	6 months
Vegetable Oil	8-12 months
Spices	Whole- up to 4 years Ground- up to 2 years Spices lose flavor over time but remain safe to use indefinitely
Stuffing mix	9-12 months
Brown sugar	18 months
Confectioners' sugar	18 months
White sugar	2 years
Sugar substitutes	2 years
Toaster pastries	6 months with fruit, 9 months no fruit
Tortillas	3 months' shelf or refrigerator 6 months' freezer Do not use if harden or molds
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 of vacuum packed
Instant breakfast	6 months
Juice, bottle or shelf stable	9 months
Juice boxes	4-6 months
Juice in cans	18 months
Evaporated milk	1 year
Dry nonfat milk	1 year
Sweetened condensed milk	1 year

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Rice milk, shelf stable	6 months
Carbonated beverages (soda, seltzer water)	3 months, bottles or cans
Soy milk, shelf stable	6 months
Tea bags	18 months
Instant tea	3 years
Loose leaf tea	2 years
Bottled water, including flavored	Indefinite if stored in a cool dark place away from chemicals

Dairy and Cooler Items	Refrigerated (40 or below) after code date	Frozen Shelf Life After Code Date
Butter	2-3 months	1 year
Buttermilk	10-14 days	Do not freeze
Cheese trays	2 weeks	Do not freeze
Cottage Cheese	10-15 days	Do not freeze
Cream Cheese	2 weeks	Do not freeze
Hard Cheese	6 months	6-8 months
Soft Cheese	1-2 weeks	6 months
Processed Cheese	3-4 weeks	6 months
Coffee creamer, liquid refrigerated	3 weeks	Follow package instructions
Half and half cream	3-4 days	4 months
Heavy Cream	10 days	3-4 months, shake upon thawing to loosen
Light Cream	1 week	3-4 months
Crust, pie or pizza ready to bake	Sell by date	2 months
Dips made with sour cream	2 weeks	Do not freeze
Biscuit dough	Sell by date	Do not freeze
Bread or pizza dough	Sell by date	Do not freeze
Cookie dough	Sell by date	2-3 months
Eggs in shell	4-5 weeks	Do not freeze
Pasteurized carton egg substitute, unopened	10 days	1 year
Refrigerated Juice	3 weeks	8-12 months
Margarine	6 months	12 months
Milk	1 week	1-3 months if used for cooking only

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pudding refrigerated	1-2 days	Do not freeze
Fresh Refrigerated Salad Dressing	3 months	1 year
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, nondairy tub	2 weeks	14 months
Yogurt	10-14 days	1-2 months

Items Purchased Frozen	Frozen 0 or below, after code date
Bread, bagels	3 months
Chicken nuggets or patties	2 months
Frozen desserts	3-4 months
Frozen cream pies	1-3 months
Frozen fruit pies	6-8 months
Dinners: casseroles, shrimp, ham, port, sausage, pies	3-4 months
Dinners: beef, turkey, chicken or fish	6 months
Bread dough	1 month
Cookie dough	3 months
Pasteurized eggs in a carton	1 year if unopened
Breaded fish	4-6 months
Ice Pops	6 months
Juice concentrates	2 years
Soy meat substitutes	12-18 months
Vegetables	8 months
Waffles, pancakes	2 months

Meats, Fresh	Refrigerated after code date	Frozen after code date
Fish/Seafood: Uncooked		
Fatty fish (salmon, mackerel, perch, bluefish)	2 days	3-6 months
Lean fish (cod, flounder, sole,	2 days	12 months

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haddock, Pollock)		
Raw shrimp	2 days	9 months
Canned crab	6 months unopened, 5-7 days opened	Do not freeze
Crab legs	3-5 days	9-12 months
Shucked oysters	1-2 days	3-4 months
Raw lobster tail	4-5 days	6-9 months
Raw scallops	1-2 days	3-6 months
Fish/Seafood: Cooked		
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
Raw Meats		
Beef Roast	3-5 days	1 year
Beef Steaks	3-5 days	1 year
Pork Roast	3-5 days	1 year
Pork Chops	3-5 days	1 year
Lamb Roast	3-5 days	1 year
Lamb Steaks	3-5 days	1 year
Poultry: Chicken, Turkey whole cuts	2 days	1 year
Ground meats (beef, pork, lamb, or poultry)	2 days	9-12 months
Processed Meats		
Bacon, unopened	2 weeks	6 months
Bacon, opened	1 week	2 months
Fried chicken	4 days	4 months
Chicken nuggets, patties	2 days	3 months
Unopened ham	2 weeks	1 year
Opened ham	1 week	1-2 months
Hot dog unopened	2 weeks	9 months
Luncheon meats, deli sliced 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

Source: www.foodsafety.gov, <https://www.fsis.usda.gov>



Prepared Items/Deli Foods	Refrigerated after code date	Frozen after code date
Fried or roasted chicken	3-4 days	4-6 months
Cut fruit	Best by date	Do not freeze
Guacamole	5-7 days	6 months
Hummus, pasteurized	3 months	Do not freeze
Hummus, traditional no preservatives or pasteurized	7 days	Do not freeze
Main dishes, meals	3-4 days	2-3 months
Meats in gravy or broth	1-2 days	6 months
Fresh pasta	1 week	1 month
Prepared salads (macaroni, egg, potato, chicken, tuna, etc.)	3-5 days	Do not freeze
Sides dishes, cooked vegetables	3-4 days	1-2- months
Side dishes, potato based	3-4 days	1-2 months
Side dishes, rice	3-4 days	1-2 months
Soups, stews	2-3 days	4-6 months
Spinach, bagged salad greens	Date on bag	Do not freeze