BUCKS COUNTY DEPARTMENT OF HEALTH

Picking up the Pieces after a Natural Disaster

REFRIGERATED FOODS:

When to Save and When to Throw Out

Meat, Poultry and Seafood

Type of Product	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Fresh or leftover meat, poultry, fish, seafood	Safe	Discard
Thawing meat or poultry	Safe	Discard if warmer than refrigerator temperatures
Meat, tuna, shrimp, chicken, egg salad,	Safe	Discard
Gravy, stuffing	Safe	Discard
Lunch meats, hot dogs, bacon, sausage dried beef	Safe	Discard
Pizza-meat topped	Safe	Discard
Canned meats (not labeled "Keep Refrigerated") –refrigerated after opening	Safe	Discard
Canned hams labeled "Keep Refrigerated"	Safe	Discard
Casseroles, soups, stews	Safe	Discard

Dairy, Eggs, Cheese

Type of Product	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
MilK, cream, sour cream, buttermilk, evaporated milk, yogurt	Safe	Discard
Butter, margarine	Safe	Safe
Baby formula – opened	Safe	Discard
Eggs-fresh, hard cooked in shell	Safe	Discard
Eggs dishes, custard puddings	Safe	Discard
Hard cheeses, processed cheeses (Cheddar, Swiss Parmesan)	Safe	Safe
Soft cheeses, cottage cheese	Safe	Discard

Fruits

Type of Product	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Juices – opened	Safe	Safe
Canned - opened	Safe	Safe
Fresh fruits, coconut, raisins, dried fruits, candied fruits, dates	Safe	Safe

Vegetables

Type of Product	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Cooked, juice – opened	Safe	Discard after 6 hours
Baked potatoes	Safe	Discard
Fresh mushrooms, herbs, spices	Safe	Safe
Garlic – chopped in oil or butter	Safe	Discard

Pies, Pastries

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

Bread, Cakes, Cookies, Pasta

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

Sauces, Spreads, Jams

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

Source: U.S. Department of Agriculture, Food Safety and Inspection Service Food News for Consumers.