BUCKS COUNTY DEPARTMENT OF HEALTH

Picking up the Pieces after a Natural Disaster

FROZEN 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
Beef, veal, lamb, pork, ground meats	Refreeze	Discard
Poultry, ground poultry	Refreeze	Discard
Variety meats (liver, kidney, heart, chitterlings)	Refreeze	Discard
Casseroles, stews, soups, convenience foods, pizza	Refreeze	Discard
Fish, shellfish, breaded seafood products	Refreeze	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	Refreeze	Discard
Eggs, (out of shells), egg products	Refreeze	Discard
Ice cream, frozen yogurt	Discard	Discard
Hard cheeses (Cheddar, Swiss, Parmesan)	Refreeze	Refreeze
Casseroles containing milk, cream, eggs, soft cheeses	Refreeze	Discard
Cheesecake	Refreeze	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	Refreeze	Refreeze (discard if mold, yeasty smell, or sliminess develops)
Home or commercial packaged	Refreeze	Refreeze (discard if mold, yeasty smell, or sliminess develops)

Vegetables

Type of Product	Food still cold, held at 40° F or above under 2 hours	Held above 40° F for over 2 hours
Juices	Refreeze	Discard if above 40° F for over 6 hours
Home or commercially packaged, blanched	Refreeze (may suffer flavor and texture loss)	Discard if above 40° F for over 6 hours

Breads, Pastries

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

Other Foods

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

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

For additional information you may call the Bucks County Department of Health at any District Office.

Neshaminy Manor Center, 1282 Almshouse Road, Doylestown PA 18901
215-345-3318
Bucks County Government Services Center, 7321 New Falls Road, Levittown PA 19055
267-580-3510
Bucks County Goverment Services Center, 261 California Road, Quakertown PA 18901
215-529-7000