

BUCKS COUNTY DEPARTMENT OF HEALTH

REFRIGERATED FOODS

Picking up the pieces after a natural disaster: When to save and when to throw out

<i>Meat, Poultry and Seafood</i>		
Type of Product	Food still cold, held at 40°F or above for less than 2 hours	Held above 40°F for over 2 hours
Fresh or leftover meat, poultry, fish, seafood, soy meat substitute	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-with any topping	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

<i>Dairy, Eggs, Cheese</i>		
Type of Product	Food still cold, held at 40° F or above for less than 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) Grated and Shredded	Safe	Safe
Soft cheeses, cottage cheese	Safe	Discard

<i>Fruits</i>		
Type of Product	Food still cold, held at 40° F or above for less than 2 hours	Held above 40°F for over 2 hours
Juices – opened	Safe	Safe
Canned-opened	Safe	Safe
Whole fruits, coconut, raisins, dried fruits, candied fruits, dates	Safe	Safe
Cut/Chopped Fruits	Safe	Discard

Vegetables		
Type of Product	Food still cold, held at 40° F or above for less than 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
Raw Vegetables	Safe	Safe

Pies, Pastries		
Type of Product	Food still cold, held at 40° F or above for less than 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 for less than 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, rice, potatoes	Safe	Discard
Pasta salads with mayonnaise or vinegar bases	Safe	Discard

Sauces, Spreads, Jams		
Type of Product	Food still cold, held at 40° F or above for less than 2 hours	Held above 40°F for over 2 hours
Mayonnaise, tartar sauces	Safe	Discard if above 50°F for over 8 hours
Peanut butter	Safe	Safe
Opened salad dressing, vinegar, jelly, relish, taco & barbeque sauce, mustard, ketchup, olives	Safe	Safe
Creamy based dressing	Safe	Discard
Fish sauce	Safe	Discard

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, Health Building, Doylestown, PA 18901 Phone: 215-345-3318

Bucks County Government Services Center, 7321 New Falls Road, Levittown, PA 19055 Phone: 267-580-3510

Bucks County Government Services Center, 261 California Road, Suite #2, Quakertown, PA 18951 Phone: 215-529-7000