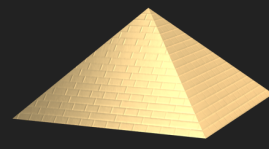
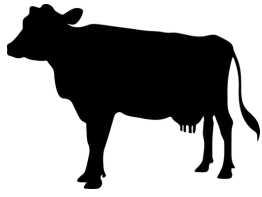


KEEP FOOD SAFE!



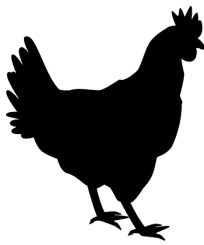
DCI

DOSHER CONSTRUCTION INC.



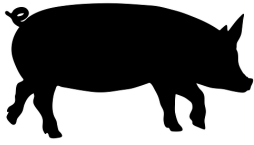
FRESH BEEF AND PORK

	Refrigerator	Freezer
Steaks	3-5 days	6-12 months
Chops	3-5 days	4-6 months
Roasts	3-5 days	4-12 months
Ground	1-2 days	3-4 months



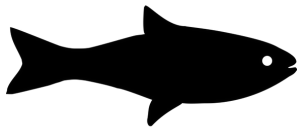
FRESH POULTRY

	Refrigerator	Freezer
Chicken or Turkey Whole	1-2 days	1 year
Chicken or Turkey Parts	3-5 days	9 months



BACON, SAUSAGE & HAM

	Refrigerator	Freezer
Bacon	7 days	1 month
Sausage, raw from pork, beef, chicken or turkey	1-2 days	1-2 months
Smoked breakfast links or patties	1-7 days	1-2 months
Ham, fully cooked, slices	3-4 days	1-2 months



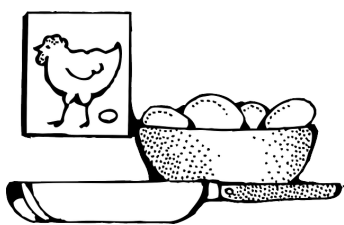
SEAFOOD

	Refrigerator	Freezer
Fatty Fish	1-2 days	6-8 months
Lean Fish	1-2 days	2-3 months
Cooked fish	3-4 days	4-6 months
Fresh shrimp, scallops, squid	1-2 days	3-6 months



LEFT OVERS

	Refrigerator	Freezer
Meat dishes	3-4 days	2-3 months
Gravy and broth	1-2 days	2-3 months
Fried Chicken	3-4 days	4 months
Cooked Poultry Dishes	3-4 days	4-6 months
Chicken Nuggets	3-4 days	1-3 months
Soups & Stews	3-4 days	2-3 months



EGGS

	Refrigerator	Freezer
Fresh in shell	3-5 weeks	Do no freeze
Raw yoks, whites	2-4 days	1 year
Hard cooked	1 week	Do no freeze
Liquid pasteurized eggs or substitues	3 days (opened) 10 days (unopened)	Do no freeze 1 year

1-888-SAFEFOOD OR WWW.FDA.GOV/EDUCATIONRESOURCE LIBRARY