

INSTRUCTIONS: POST ON, OR NEAR, EQUIPMENT USED FOR THE STORAGE OF USDA FOODS. AGENCIES MUST CHECK COOLERS/FREEZERS AT LEAST EVERY OTHER DAY EVEN DURING VACATION AND HOLIDAY PERIODS. THE ONLY ALLOWABLE EXCEPTION IS IF A RECIPIENT AGENCY IS NOT ABLE TO MAKE COOLER/FREEZER CHECKS ON WEEKENDS. IN THAT CASE, CHECKS MUST BE MADE LATE FRIDAY AFTERNOON AND EARLY MONDAY MORNING. COMPLETED TEMPERATURE LOGS MUST BE RETAINED FOR 3 YEARS.

[illegible]

**** (SHOULD BE STORED WHERE HUMIDITY IS 55% OR LESS. REFRIGERATION IS RECOMMENDED FOR EXTENDED STORAGE.)**

Shelf life (listed in months) @ degree Fahrenheit						
CODE	PRODUCT	CONTAINER	# PER CASE	90°	70°	40°
A059	GREEN BEANS	#300 CAN	24	12	24	48
A119	W/K CORN	#300 CAN	24	18	36	72
A170	POTATOES	#300 CAN	24	15	30	60
A282	APPLE JUICE	46 OZ. CAN	12	9	18	36
A351	APPLESAUCE	#300 CAN	24	12	24	48
A437	PEARS	#300 CAN	24	9	18	36
A562	CHICKEN, BONED	29 OZ. CAN	24	18	36	60
A610	BEEF (W/NJ)	29 OZ. CAN	24	18	36	60
A630	PORK (W/NJ)	29 OZ. CAN	24	18	36	60
A803	SALMON	14.75 OZ. CAN	24	18	36	72
A910	PEAS, DRY BLACK EYE	2 POUND PKG.	12	9	12	24
A914	BEANS, DRY PINTO	2 POUND BAG	12	9	12	24
B090	MILK, INSTANT, NFD	4 POUND BOX	6	3	12	24
B367	FLOUR MIX	5 POUND BAG	6	3	6	12
B474	PEANUT BUTTER	18 OUNCE CONTAINER	12	9	18	36
B510	RICE**	2 POUND PKG.	24	12	24	48
B835	SPAGHETTI	2 POUND PKG.	12	18	36	72

- 50 to 70 degree range for Dry storage areas
- 36 to 40 degrees range for refridgerated storage areas
- 0 degrees or below range for freezer storage areas

**THIS INSTITUTION IS AN
EQUAL OPPORTUNITY
PROVIDER.**