

SAFE FOOD STORAGE

Condiments may last a long time, but if not completely used they may become expired or spoiled.

Here are some tips to ensure safe condiments;

- Label foods with the date the container is first opened
- Use open condiments before opening a new one
- Check product quality and labeled date before consuming
- Discard condiments if spoiled or expired.

Shelf Stable Products:

Most shelf stable and dry goods (cans, boxes, bags) remain edible for several days, months, or years.

Always examine the packaging to make sure it has not been damaged too much so that the food is no longer safe for eating.

Do not consume food from cans or jars if:

- Leaking or stained
- Swollen can
- Rusty
- Badly dented, pinched, crimped
- Container is cracked
- Foul Odor
- Safety seals are broken or missing
- Lids are loose or missing
- Foods exhibit changed color or odor. Never taste suspicious foods.

Do not consume food from boxes or bags if:

- Bag is torn, leaking, stained, or wet
- Has mold, foreign objects, or signs of pests
- Seals are ripped

Condiments	Shelf Life After Opening
Barbecue	4 months
Gravy	1-2 days
Jams/Jellies	6-12 months
Ketchup	6 months
Mayonnaise	1-2 months
Mustard	1 year
Relish	9 months
Salad Dressing	1-3 months
Whipped Cream	3-4 weeks



HAPPY HALLOWEEN!

MARY D

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