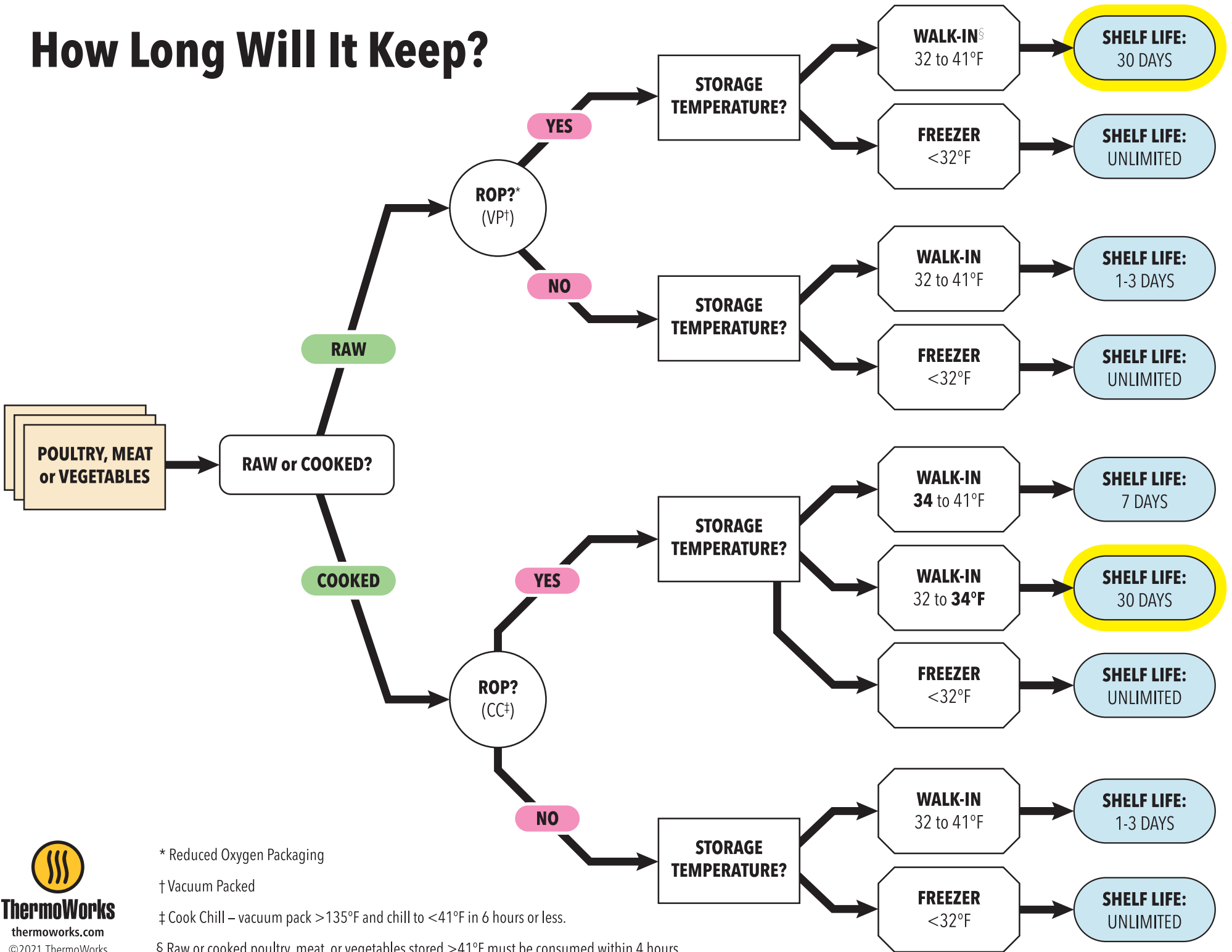


How Long Will It Keep?



* Reduced Oxygen Packaging

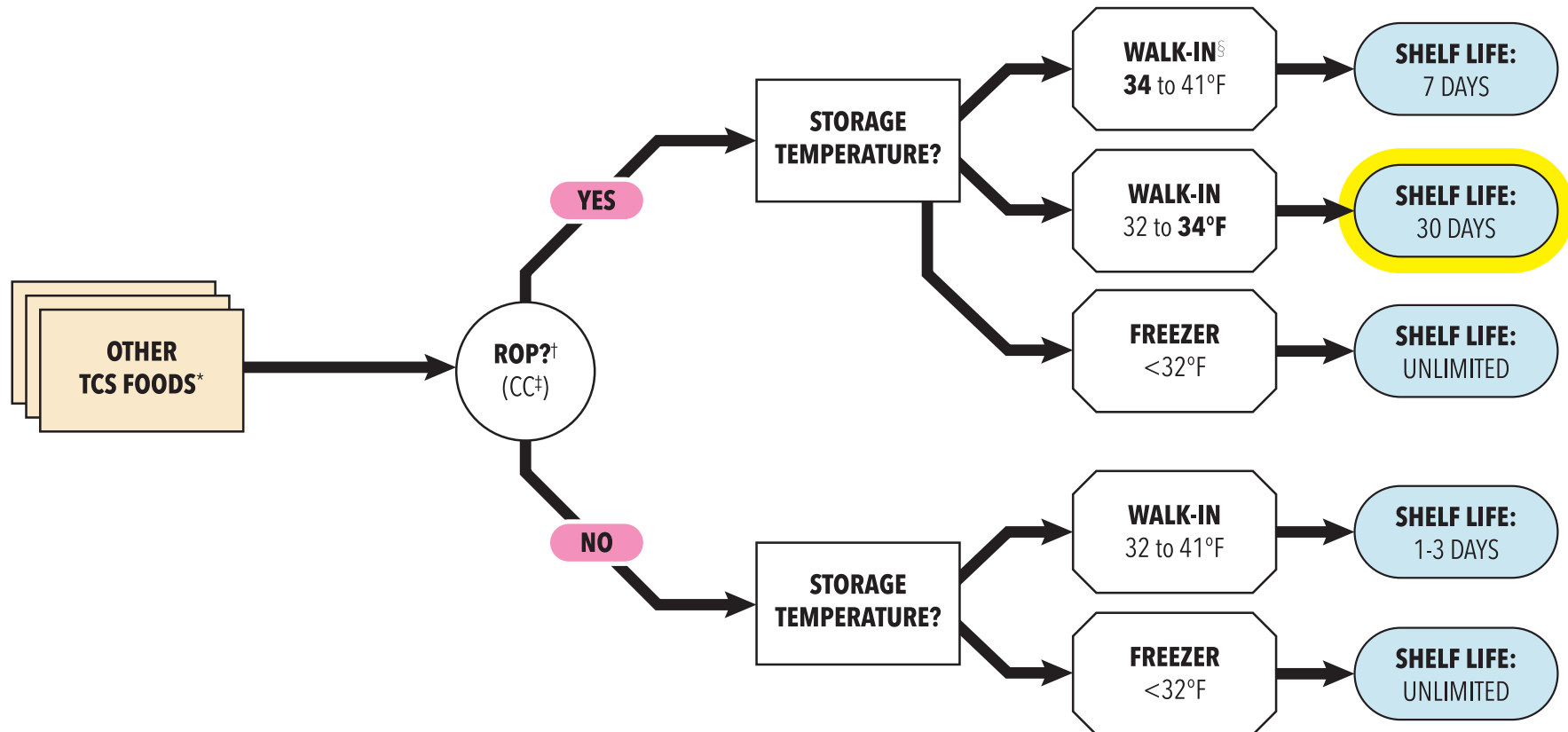
† Vacuum Packed

‡ Cook Chill – vacuum pack >135°F and chill to <41°F in 6 hours or less.

§ Raw or cooked poultry, meat, or vegetables stored >41°F must be consumed within 4 hours.



How Long Will It Keep?



* Time/Temperature Control for Safety foods like cooked rice, beans, sauces without meat or vegetables, etc.

† Reduced Oxygen Packaging

‡ Cook Chill – vacuum pack >135°F and chill to <41°F in 6 hours or less.

§ Other TCS foods stored >41°F must be consumed within 4 hours.