



Use-by Guide for ... Poultry!

Ever wonder what those use-by dates really mean? Use-by dates are simply a guide. The date indicates the peak of freshness for a particular product. If the product has been frozen by the use-by date, it will be good to use for up to 3 years past the use-by date, see the below guide for specific product information. If you come across a product that doesn't look or smell right, please put it aside and contact us for an inspection.

Post this handy guide in a location for all to see. If you have any further questions, or would like other use-by guides, please feel free to contact Sara Cox at sara.cox@foodbankforwestchester.org or 914-923-1100.



POULTRY	HOW TO STORE	YOU CAN KEEP IT APPROXIMATELY THIS LONG <u>AFTER</u> THE "USE/SELL/BEST - BY" DATE	
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		ON REFRIGERATOR SHELVES <40°F	IN FREEZER 0°
Chicken nuggets/patties		3 - 5 days	3 years
Duck or Goose (whole)	Refrigerate loosely wrapped	2 - 3 days	3 years
Ground turkey or chicken		2 - 3 days	3 years
Pies, Stews, Creamed Dishes, and gravies <u>made with poultry stock</u>	Cool and refrigerate within 30 minutes after cooking. Cover when cold. Reheat to boiling point when ready to use.	2 - 3 days	1 year
Poultry Salads	Refrigerate immediately after preparation.	2 - 3 days	Do not freeze.
Whole Poultry - Turkeys, Chickens, etc.			
Fresh	Rinse cavity thoroughly with cold water. Wipe dry. Refrigerate loosely wrapped in wax paper, aluminum foil, or in covered container.	2 - 3 days	3 years
Frozen	Refrigerate in original container, or well covered.	2 - 3 days after defrosting	3 years
Cooked	Cool and refrigerate within 2 hours after cooking. Remove stuffing from roast poultry. Store separately both poultry and stuffing and refrigerate. Wrap closely or tightly covered.	2 - 4 days	6 months