TATEMEN	T OF DEFICIENCIES	RE & MEDICAID SERVICES			FORM APPROV
ND PLAN	OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		CONSTRUCTION	OMB NO. 0938-03
		1	A. BUILDING		COMPLETED
NAME OF	PROVIDER OR SUPPLIER	465136	B. WING		00/07/07
			STREET	ADDRESS, CITY, STATE, ZIP COD	03/08/2006
		CONTINUING CARE CENTER	1000 E	EAST 100 NORTH	_
(X4) ID PREFIX	TOTAL DEFICIENT.	ATEMENT OF DEFICIENCIES  Y MUST BE PRECEDED BY FULL	ID ID	·	
TAG		CSS IDENTIFYING INFORMATION)	PREFIX TAG	PROVIDER'S PLAN OF CORR (EACH CORRECTIVE ACTION S CROSS-REFERENCED TO THE AP DEFICIENCY)	110.00
F 371 SS=E	483.35(h)(2) SANI PREP & SERVICE	TARY CONDITIONS - FOOD	F 371	1. Check list has been a	Dested to a Com-
	The facility must s serve food under s	tore, prepare, distribute, and sanitary conditions.		Prep and Service. (See attachment 1)	Rarding Food
	Dy.	NT is not met as evidenced		Dishmom etc. 3 4 fir The check list will ass notes and then commi- corrections to the pro-	ist in taking thinting
	.r. 1149 ACKENNINGO	and observation of the kitchen that the facility did not store, and serve food under sanitary	ACONTON OF THE STATE OF THE STA	(See attachment 2) If an employee consist follow the proper proceedings to the proper proceed termination could result the proper proceed termination could result the proper proceed to the proper process to the proc	tently fails to
	Findings include:		RE	<ol> <li>This new check list an program was impleme 3/13/06.</li> </ol>	d monitoring nted on Monday
	The following obse from 3:00 PM to 3:	rvations were made on 3/7/06 15 PM.	and the second	<ol> <li>USDA guidelines will remarding labeling and</li> </ol>	be followed dating.
	1. Refrigerator:		Ş	<ol> <li>The Dietary Staff was 3/17/05 and 3/19/05.</li> </ol>	Inserviced on
	2/20/00,	hicken filling, which expired on		Discussion took place of the importance of Covering Dating food items.	on the z. Labeling and
	<ul> <li>b. Two pans of bak individually wrappe or dated.</li> </ul>	ed potatoes which were d in fail, which were not label	The state of	Also the Trayline items up and covered with pla and the tray dated.  After trayling is complete.	istic film wrap
	<ul> <li>c. A bag of vegetal dated.</li> </ul>	bles, which were not label or	John Divis	items will be covered, it dated individually.	sheled and
		eef, which was dated 3/3/06.	2	5. A follow up inservice of be held every 6 months and discuss this issue.	n this topic will to reinforce
	e. A container of si	iced tomatoes, dated 02/06.		6. The USDA guidelines w	dii baasa 1
		ced beef, dated 3/13/06.		in the kitchen for quick labeling and dating. (See attachment 3 for Us	reference on
	g. A container of st 3/7/06.	iced beef dated 3/1/06 and		guidelines) 7. This corrective action was completed by 4/10/06.	
PATORY	DIRECTOR'S 99 PROVID	ERISUPPLIER REPRESENTATIVE'S SIGNAL	TURE	T(T) 5	
	JUSVI-			TITLE	(X6) DATE
deficiency	statement Ading with a	in asterisk (*) denotes a deficiency which lection to the patients. (See instructions ) not a plan of correction is provided. For			3/30/06

lowing the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued IRM CMS-2567(02-04) Previous Versions (Duscople

EventiO GS5Vtt

flowing the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14

hacility ID UTCO14

If continuation sheet Page 1 of 3

DEPAR	RESECR MEDICAR	AND HUMAN SERVICES					PRINTE	D: 03/10/2006
STATEMEN	IT OF DEFICIENCIES	& MEDICAID SERVICES					FOR	MAPPROVE
AND PLAN	OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MU A. BUILI		NSTRUCTION		(X3) DATE	<u>O. 0938-0</u> 391
		465136	B. WING	- }		- [		
NAME OF	PROVIDER OR SUPPLIER		<del></del>				03/	08/2006
MOUNT	AIN VIEW HOSPITAL	CONTINUING CARE CENTER		1000 EAS	DRESS, CITY, STATE, ZIP ( BT 100 NORTH N, UT 84651	CODE		
(X4) ID PREFIX	SUMMARY STA	TEMENT OF DEFICIENCIES	<del>-</del>	17130				
TAG	TOOD NOW OR EX	MUST BE PRECEEDED BY FULL SC IDENTIFYING INFORMATION)	PREFIX TAG		PROVIDER'S PLAN OF C LACH CORRECTIVE ACTION OSS-REFERENCED TO THE DEFICIENCY	DN SHOUL IE APPROI		(X5) COMPLETION DATE
F 371	Continued From page	ge 1	F 27		our lottero	<u>'                                    </u>		
	h. A container of sti	ced turkey, dated 3/13/06.	F 37	1				
		ed ham, dated 3/1/06 and						
	j. A bowl of salad, w	hich was not label or dated.						
	k. Forty bowls of fru covered, label or dat	it salad, which were not led,						
	<ol> <li>Three glasses of j dated.</li> </ol>	uice, which were not label or						
	m. Two glasses or F dated.	Pro milk, which were not						
	n. Two glasses of G dated.	lucerna, which were not						
	o. Two glasses of er	nsure, which were not dated						
	<ul> <li>p. Two glasses of bodated.</li> </ul>	post breeze, which were not						
	q. One glass of enliv	e, which was not dated.						
	<ul> <li>One bowl of puree dated.</li> </ul>	food, which was not label or						
,	<ol> <li>One plate of sliced or dated,</li> </ol>	I meat, which was not label						
!	One bowl of apple covered, label or date	sauce, which was not ad.						
,	u. One container or p was not dated,	each mango jello, which						
,	r. Three containers of	of jello, which were not label						

STATEMEN	NT OF DEFICIENCIES	H AND HUMAN SERVICES E & MEDICAID SERVICES		_	PRINTED: 03/10/2000 FORM APPROVED
AND PLAN	OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MUL A. BUILDI	TIPLE CONSTRUCTION .	OMB NO. 0938-039
		465136	B. WING		1
NAME OF	PROVIDER OR SUPPLIER				03/08/2006
MOUNT	AIN VIEW HOSPITAL	CONTINUING CARE CENTER	1	REET ADDRESS, CITY, STATE, ZIP CODE	
(X4) ID PREFIX	SUMMARY STA	ATEMENT OF DEFICIENCIES		PAYSON, UT 84651	
TAG	REGULATORY OR L	SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORREC (EACH CORRECTIVE ACTION SHO CROSS-REFERENCED TO THE APPR DEFICIENCY)	
F 371	Continued From pa	ige 2			
	or dated.		F 371		
		hiladas, which were not dated.	•		
	x Four containers label or dated.	of sliced fruit, which were not			
	y. One glass of lact	aid, which was not dated.			
	3-7 days after they v	M, the dietary manager was ated that she dates items for were opened. She stated she ed on a research she found			:
					j
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	· · · · · · · · · · · · · · · · · · ·			
	ISOLATED DEFICIENCIES WHICH CAUSE ONLY A POTENTIAL FOR MINIMAL HARM IFs	PROVIDER # 465136	MULTIPLE CONSTRUCTION A. BUILDING B. WING	DATE SURVEY COMPLETE: 3/8/2006
	IDER OR SUPPLIER VIEW HOSPITAL CONTINUING CARE	STREET ADDRESS, CITY, STAT 1000 EAST 100 NORTH PAYSON, UT	E, ZIP CODE	
ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCE	CIES		
F 492	483.75(b) ADMINISTRATION  The facility must operate and provide ser laws, regulations, and codes, and with ac professionals providing services in such a This REQUIREMENT is not met as evid Based on observation and interview it wa State and local laws. The facility did not and unlicensed) they had on duty to care Findings Included:  On 3/7/06 and 3/8/06, the unit was observed for nursing staff (licensed and unlicensed)  On 3/8/06 at 1:00 PM, a facility nurse was but the staffing was not posted on the unit	rvices in compliance with al cepted professional standard facility.  Idenced by: Its determined the facility die ensure that the publicly post for residents on each shift.  In they had on duty to care for the stated the	ds and principles that apply to  d not comply with all applicable Fede sted the number of nursing staff (licer here was no posting regarding the nur or residents on each shift.	eral, nsed mber

Any deficiency statement ending with an asterisk (\*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of

The above isolated deficiencies pose no actual harm to the residents

WEEK OF		М	Т	W	,	TH	F	s	s
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Walk In	$- \downarrow$				Т				
Check Labeling and Dating					7			_	_
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Baker Area			<del></del> -		_		—		
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			<u> </u>						7
									_

Attachment #2

## MVH Proper Foodhandling Correction Form

Namc:	
While touring the Dietary De	partment today DATE
The following problem was in	ndicated:
The correct procedure to follo	w is :
MVH Proper	Foodhandling Correction Form
Name:	confection form
While touring the Dietary Depa	ortment today DATE
The following problem was ind	
The correct procedure to follow	
MVH Proper I	Coodhaadt o -
	Foodhandling Correction Form
Name:	
While touring the Dietary Depart	tment today DATE
The following problem was indic	
The correct procedure to follow is	

Mar 30 06 09:48a HTTOChment "3





## QUICK REFERENCE SHELF LIFE LIST

For purchased products, always follow the manufacturer's expiration date or packaging date (i.e., "use by", "best if used by", etc.) For products WITHOUT manufacturer's expiration date, use the shelf life guidelines listed below.

(Before using this	Purchased	Products - She	elf Stable
		Storage (40°F 4°C or below)	Comments
Canned Products, High Acid	12 to 18 months	* opened: 5 to 7 days*	Foods such as pickles, sauerkraut, tomatoes, foods in vinegar-based sauce. Transfer to serving / storage container
Canned Products, Low Acid  Canned Fruits	2 to 5 years*  Sodexho: for quality reasons: 12 to 18 months	opened: 3 to 4 days*	Foods such as meat, poultry, fish, gravy, stew, soups, beans, carrots, corn, pasta, peas, potatoes, spinach.  Transfer to serving / storage container
Canned / Bottled Juices	12 to 18 months* 6 months	opened: 5 to 7 days*	Transfer to serving / storage container after opening.
Canned / Bottled Carbonated Beverages	6 months - cans, g 4 months - diet so 2 months - plastic 2 months - "bag in syrup 2 months	odas bottles u box" fountain	Transfer to serving / storage container after opening.  Follow manufacturer's storage / shelf life recommendations.
Ory Goods, packaged Pasta, Flour, Rice, Cocoa, Coffee, etc.)	2 months – pre-mi 6 to 12 months	N/A	Shelf life for opened product varies. Follow manufacturer's recommendations.
Prices	6 to 12 months 6 months	N/A N/A	Once opened, use within 2 to 3 months.  Keep in closed containers
anned Puddings	12 to 18 months	opened: 48 hours	Best used within 3 months  Transfer to serving / storage container after opening.
ondiments (Mustard,	12 months	opened: 6 months	Transfer to serving / storage container after opening.
orscradish, Salsa, Relishes, etchup, etc.)	6 to 12 months	opened: 30 days	Follow manufacturer's storage / shelf life recommendations.
alad Dressings (shelf stable)	10 months	opened: 10 to 14 days	Follow manufacturer's storage / shelf life recommendations.
ayonnaise (commercial)	3 months	opened:	Do not freeze. Refrigerate after opening.
<u>* Reference</u>	c: United States D	enartment of A	riculture (USDA)

© Entegra Procurement Survices.

page 1



Purchased Products - Meat, Poultry, Seafood, Dairy, Other Refrigerator Refrigerator Storage (40°F / 4°C) or below:   Product   Refrigerator Refrigerator Storage (40°F / 4°C)   Stays*	<del></del>	<u>QUICK REFERE</u>	ENCE SHELF I	IFF LICT
Product   Refrigerator   Storage (40°F / 4°C   or below)	Purcha:	sed Products - Mea	t, Poultry, Sea	food Dairy Oth
Fresh Solid Muscle Meat (Beof, Yeal, Lamb, Pork)  Vacuum-Packaged Fresh Whole Muscle Meat (Beef, Veal, Lamb, Pork)  Frozen Solid Muscle Meat (Beef, Veal, Lamb, Pork)  Frozen Ground Meat and Poultry (Chicken)  Fresh Chicken and Turkey  CVP (Controlled Vacuum Packaged) Fresh Chicken  Packaged) Fresh Chicken  Packaged) Fresh Chicken  Frozen Chicken  Frozen Chicken and Turkey  Muscle Meat (Beef, Veal, Lamb, Pork)  Frozen Ground Meat and Poultry (Beef, Pork, Lamb, Turkey, Chicken)  Fresh Chicken and Turkey  Fresh Chicken and Turkey  Fresh Chicken  Packaged) Fresh Chicken  Packaged Fresh Chicken  Packaged Fresh Chicken  Packaged Fresh Chicken	Product	is chart, always check	the manufacture	's expiration or the last a
Prozen Solid Muscle Meat   3 to 5 days*   4 to 12 months*   Applies to steaks, chops and road Must be thawed under refrigeration on the foreign production / pack date for boneless primal cuts 21 days from production / pack date for boneless primal cuts 21 days from production / pack date for boneless primal cuts 21 days from production / pack date for boneles production / pack date if stored at 28°F to 32°F (-2°C to 0°C): 14 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date for boneles production / pack date for bon		Storage (40°F / 4°	Othi	Co
Section   Packaged Fresh   Whole Muscle Meat (Beef)   30 days from production / pack date for boneless primal cuts 2 days from production / pack date for bone-in production / pack date for	Fresh Solid Muscle Meat			
Whole Muscle Meat (Beef)  Whole Muscle Meat (Beef)  Frozen Solid Muscle Meat (Beef)  Frozen Solid Muscle Meat (Beef)  Frozen Solid Muscle Meat (Beef)  Frozen Ground Meat and Poultry (Beef, Pork, Lamb, Turkey, Chicken)  Frozen Ground Meat and Poultry (Chicken)  Fresh Chicken and Turkey  Whole: I to 2 days* parts: I to 2 days* gibbles: I to 2 days* gib	(Bcof, Veal, Lamb, Pork)	J to J days"	4 to 12 months	TEPTER TO SICIANS, COORS and expense
production / pack date for boneless primal cuts 21 days from production / pack date for boneless primal cuts 21 days from production / pack date for bone-in	Vacuum-Packaged Fresh	30 days from	<del></del>	Priust oc thawed under refriguration
date for boneless primal cuts 2 I days from production / pack date for bone-in production / pack date if stored at 28°F to 3 to 4 months*  Parts: 1 to 2 days* parts: 1 to 2 days* giblets: 1 to 2 days* giblets: 1 to 2 days* date if stored at 28°F to 3 to 4 months*  Packaged) Fresh Chicken  Packaged) Fresh Chick	Whole Muscle Meat (Beef)	production / pack	4 to 12 months	Must be thawed under refrigeration
Primal cuts   2   days from production / pack date for bone-in production   pack date   days   up to 6 months   Must be thawed under refrigeration   Must be thawed under refrigeration   Must be thawed under refrigeration   Do not re-freeze.   Use within 24 hours   Must be thawed under refrigeration   Do not re-freeze.   Use within 48 hours after meat has thawed.   Use opened packages (i.e., partial chubs) within 24 hours.   Must be thawed under refrigeration   Do not re-freeze.   Do not re-freez		date for boneless		
21 days from production / pack date for bone-in product for bone-in product (Boef, Veal, Lamb, Pork)   3 to 4 days   up to 6 months   Applies to steaks, chops and roast Must be frawed under refrigeration   Must be thawed under refrigeration   Do not re-freeze.   United States Denestrates of Lamb, Pork	1	primal cuts		
Frozen Solid Muscle Meat (Beef, Veal, Lamb, Pork)  Frozen Giround Meat and Poultry (Beef, Pork, Lamb, Turkey, Chicken)  Fresh Chicken and Turkey  Whole: 1 to 2 days* parts: 1 to 2 days* piblets: 1 to 2 days* piblets: 1 to 2 days* piblets: 1 to 2 days* production / pack date if stored at 28°F to 32°F (-2°C to 0°C): 14 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 20°F (4°C) or below: 10 days from production / pack date if stored at 20°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 20°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 4	1	21 days from		1
Trozen Solid Muscle Meat (Boef, Veal, Lamb, Pork)   3 to 4 days   up to 6 months   Must be thawed under refrigeration   Do not re-freeze.		production / pack		
State   Solid Muscle Meat   Gloef, Veal, Lamb, Pork		date for bone-in		1
Composition	Frozen Calidad	product		
Frozen Ground Meat and Poultry (Beef, Pork, Lamb, Turkey, Chicken)  Whole: I to 2 days* parts: I to 2 days* giblets: I to 2 days* gi	(Roef Veel Lands B	3 to 4 days	up to 6 months	
Poultry (Beef, Pork, Lamb, Turkey, Chicken)  1 to 2 days*    Common the commo	Frozen Canada (Pork)		wp to o months	Applies to steaks, chops and roasts.
(Beef, Pork, Lamb, Turkey, Chicken)  Whole: I to 2 days* parts: 1 to 2 days* giblets: I to 2 days* form production / pack date if stored at 48°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date whole: 2 to 3 days pleess: 2 to 3 days up to 9 months    Image: Comparison of the comparison of	Poultry	1 to 2 days*	3 to 4 months*	IVIUST DC Inawed under refrigeration
Fresh Chicken and Turkey  whole: I to 2 days* parts: I to 2 days* giblets: I to 2 days* 3 to 4 months* Do not re-freeze.  Must be thawed under refrigeration Must be thawed under refrigeration. Do not re-freeze.  Prozen Chicken and Turkey whole: 2 to 3 days pieces: 2 to 3 days up to 9 months up to 9 months Do not re-freeze.  Must be thawed under refrigeration. Do not re-freeze.  Does not freeze well in can.  Do not re-freeze.  And I to 2 months* Must be thawed under refrigeration. Do not re-freeze.  Must be thawed under refrigeration. Do not re-freeze.  And I to 2 months* Must be thawed under refrigeration. Do not re-freeze.  And I to 2 months* Must be thawed under refrigeration. Do not re-freeze.  And I to 2 months* Must be thawed under refrigeration. Do not re-freeze.  And I to 2 months* Must be thawed under refrigeration. Do not re-freeze.			- 10 i vitolitili	wiust be thawed under refrigeration
Fresh Chicken and Turkey  whole: I to 2 days* parts: I to 2 days* giblets: I to 4 days*	Chicken)	1		Do not re-freezo.
Fresh Chicken and Turkey  whole: 1 to 2 days* parts: 1 to 2 days* giblets: 1 to 2 days* 3 to 4 months* Do not re-freeze.  Must be thawed under refrigeration Must be thawed under refrigeration. Do not re-freeze.  Frozen Chicken and Turkey whole: 2 to 3 days pieces: 2 to 3 days pieces: 2 to 3 days pieces: 2 to 3 days up to 6 months up to 9 months Do not re-freeze.  Must be thawed under refrigeration. Do not re-freeze.  Must be thawed under refrigeration. Do not re-freeze.  N/A  1 to 2 months* Must be thawed under refrigeration. Do not re-freeze.  Must be thawed under refrigeration. Do not re-freeze.  Must be thawed under refrigeration. Must be thawed under refrigeration. Do not re-freeze.  The days is a self-base of the self-base of t	( Cincken)	1		thousand 48 hours after meat has
whole: 1 to 2 days* parts: 1 to 2 days* giblets: 1 to 2 days* 3 to 4 months*  Packaged) Fresh Chicken  Packaged  Packaged  Packaged  Packaged  Packaged  Packaged  Packaged  Packaged				
Parts: 1 to 2 days* giblets: 1 to 2 days* giblets: 1 to 2 days* giblets: 1 to 2 days* 3 to 4 months* 3 to 4 months* 3 to 4 months* 6 to 12 months Do not re-freeze.  Must be thawed under refrigeration Do not re-freeze.  Must be thawed under refrigeration Must be thawed under refrigeration. Must be thawed under refrigeration. Do not re-freeze.  Must be thawed under refrigeration. Must be thawed under refrigeration. Do not re-freeze.	Fresh Chicken and Touler			chubs) with 24
CVP (Controlled Vacuum Packaged) Fresh Chicken  Packaged  Packaged) Fresh Chicken  Packaged) Fre	omercial and rurkey	whole: 1 to 2 days*	6 to 12 months*	Must be thoused and a
CVP (Controlled Vacuum Packaged) Fresh Chicken    If stored at 28°F to 32°F (-2°C to 0°C): 14 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from production / pack date   If stored at 40°F (4°C) or below: 10 days from		parts: 1 to 2 days*	9 months*	Do not re from
Packaged) Fresh Chicken  It stored at 28°F to 32°F (-2°C to 0°C): 14 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date whole: 2 to 3 days pieces: 2 to 3 days pieces: 2 to 3 days up to 9 months Do not re-freeze.  Frozen Chicken and Turkey  Must be thawed under refrigeration. Must be thawed under refrigeration. Do not re-freeze.  It to 2 months*  Must be thawed under refrigeration. Do not re-freeze.  N/A  I to 2 months*  Must be thawed under refrigeration. Do not re-freeze.  Must be thawed under refrigeration. Do not re-freeze.  I to 2 months*  Must be thawed under refrigeration. Do not re-freeze.  I to 2 months*  Must be thawed under refrigeration. Do not re-freeze.  Must be thawed under refrigeration. Do not re-freeze.  Must be thawed under refrigeration. Do not re-freeze.  I to 2 months*  Must be thawed under refrigeration. Do not re-freeze.	CVP (Cuntrolled Vacuus	giblets: 1 to 2 days*	3 to 4 months*	50 not re-inceze.
14 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date 10 days from production / pack date  Frozen Chicken and Turkey whole: 2 to 3 days pleces: 2 to 3 days up to 9 months  Ifam, canned, labeled "Keep months* up to 9 months up to 9 months Do not re-freeze.  It to 2 months* Does not freeze well in can.  It to 2 months* Must be thawed under refrigeration.  It to 2 months* Must be thawed under refrigeration.  It to 2 months* Must be thawed under refrigeration.  It to 2 months* Must be thawed under refrigeration.  It to 2 months* Must be thawed under refrigeration.  It to 2 months* Must be thawed under refrigeration.  It to 2 months* Must be thawed under refrigeration.  It to 2 months* Must be thawed under refrigeration.  It to 2 months Must be thawed under refrigeration.  It to 2 months Do not re-freeze.	Packaged) Fresh Chicken	it stored at 28°F to	6 to 12 months	Must be thaward under a City
production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date if stored at 40°F (4°C) or below: 10 days from production / pack date whole: 2 to 3 days pieces: 2 to 3 days up to 9 months Do not re-freeze.  Ham, canned, labeled "Keep Refrigerated" unopened: 6 to 9 months* opened: 3 to 5 days* popened: 3 to 5 days* lam, fully cooked, vacuum- pealed at plant, undated, unopened lam, fully cooked whole: 7 days* half: 3 to 5 days* slices: 3 to 4 days*  * Reference: United States Department of A miles of the state of the s	The state of the s	32°F (-2°C to 0°C):		and so that yet inder refrigeration.
date  if stored at 40°F (4°C) or below: 10 days from production / pack date  whole: 2 to 3 days pleces: 2 to 3 days pleces: 2 to 3 days posterior Refrigerated"  unopened: 6 to 9 months* opened: 3 to 5 days* Popened: 3 to 5 days* lam, fully cooked, vacuum- pealed at plant, undated, unopened  whole: 7 days* half: 3 to 5 days*  * Reference: United States Department of A and the state of the stat		14 days from		
if stored at 40°F (4°C) or below: 10 days from production / pack date  whole: 2 to 3 days pleces: 2 to 3 days up to 9 months  Itam, canned, labeled "Keep Refrigerated"  unopened: 6 to 9 months* opened: 3 to 5 days* pleces: 3 to 4 days*  * Reference: United States Department of Accidence of the state of		production / pack		
(4°C) or below: 10 days from production / pack date  whole: 2 to 3 days pieces: 2 to 3 days up to 6 months up to 9 months  Do not re-freeze.  Ham, canned, labeled "Keep Refrigerated"  unopened: 6 to 9 months* opened: 3 to 5 days* Plam, fully cooked, vacuum- ealed at plant, undated, unopened  whole: 7 days* half: 3 to 5 days* half: 3 to 5 days* slices: 3 to 4 days*  * Reference: United States Department of A and the state of the st		,		
10 days from production / pack date				
Frozen Chicken and Turkey  Whole: 2 to 3 days pieces: 2 to 3 days up to 6 months up to 9 months Do not re-freeze.  Ham, fully cooked, vacuum- ealed at plant, undated, unopened Ham, fully cooked  Whole: 7 days* half: 3 to 5 days*  * Reference: United States Department of Acrit (Inc.)  Whole: 7 days*  * Reference: United States Department of Acrit (Inc.)  Whole: 7 days*  * Reference: United States Department of Acrit (Inc.)  Whole: 7 days*  * Reference: United States Department of Acrit (Inc.)  Whole: 7 days* Do not re-freeze.		10 days from		
Frozen Chicken and Turkey  whole: 2 to 3 days pieces: 2 to 3 days up to 6 months up to 9 months Do not re-freeze.  Ham, canned, labeled "Keep Refrigerated"  It to 2 months* poeces: 3 to 5 days* Plan, fully cooked, vacuum- pealed at plant, undated, unopened It to 2 months* It to 2 months* It to 2 months* Must be thawed under refrigeration. Do not re-freeze.  Must be thawed under refrigeration. Do not re-freeze.  Whole: 7 days* half: 3 to 5 days* slices: 3 to 4 days*  * Reference: United States Department of A six to 5 days*  * Reference: United States Department of A six to 5 days*				
Whole: 2 to 3 days pieces: 2 to 3 days Refrigerated"  whole: 2 to 3 days pieces: 2 to 3 days up to 9 months Do not re-freeze.  Does not freeze well in can.  N/A  I to 2 months* Must be thawed under refrigeration. Do not re-freeze.  N/A  2 weeks*  N/A  1 to 2 months* Must be thawed under refrigeration. Do not re-freeze.  N/A  1 to 2 months* Must be thawed under refrigeration. Do not re-freeze.  Must be thawed under refrigeration. Do not re-freeze.  N/A  1 to 2 months* Must be thawed under refrigeration. Do not re-freeze.  N/A  1 to 2 months* N/A  August be thawed under refrigeration. Do not re-freeze.  * Reference: United States Department of August be thawed under refrigeration. Do not re-freeze.				
Ham, canned, labeled "Keep Refrigerated"  Ham, fully cooked, vacuum- lealed at plant, undated, unopened  Ham, fully cooked  Ham	Frozen Chicken and Turkey			
Refrigerated"    Composed   Compo		pieces: 2 to 3 days		Must be thawed under refrigeration.
Ham, fully cooked, vacuum- realed at plant, undated, unopened  Ham, fully cooked  Whole: 7 days* half: 3 to 5 days*  * Reference: United States Department of Acris Indians*  Does not freeze well in can.  Must be thawed under refrigeration.  Do not re-freeze.  Must be thawed under refrigeration.  Do not re-freeze.	llam, canned, labeled "Keep	unopened: 6 to 9	up to 9 months	Do not re-freeze.
Ham, fully cooked, vacuum- realed at plant, undated, unopened Ham, fully cooked  whole: 7 days* half: 3 to 5 days* slices: 3 to 4 days*  * Reference: United States Department of Acrit Live S	Refrigerated"		( to 2 months*	Does not freeze well in can.
2 weeks*  1 to 2 months*  Must be thawed under refrigeration. Do not re-freeze.  Whole: 7 days* half: 3 to 5 days* slices: 3 to 4 days*  * Reference: United States Department of A serial states are stated at plant, undated, Do not re-freeze.  Must be thawed under refrigeration. Do not re-freeze.		· -	N/A	
whole: 7 days* half: 3 to 5 days* slices: 3 to 4 days*  * Reference: United States Department of A six be thawed under refrigeration.  Must be thawed under refrigeration.  Must be thawed under refrigeration.  Must be thawed under refrigeration.  Do not re-freeze.	nam, fully cooked, vacuum-	2 weeks*		
lam, fully cooked  whole: 7 days* half: 3 to 5 days* slices: 3 to 4 days*  * Reference: United States Department of A artific to 2 months and 1 to 2 months and 2	eaicd at plant, undated,		1 to 2 months	Must be thawed under refrigeration.
half: 3 to 5 days* slices: 3 to 4 days*  * Reference: United States Department of A == 1 to 2 months*  Must be thawed under refrigeration.  Do not re-freeze.				Do not re-freeze,
half: 3 to 5 days*  slices: 3 to 4 days*  * Reference: United States Department of A == 1.5 to 5 to	tam, fully cooked	whole: 7 days*	1 to 2 months	Marie
* Reference: United States Department of A - it is Given		half: 3 to 5 days*	. CO & INORIUIST	iviust be thawed under refrigeration.
* Reference: United States Department of A		slices: 3 to 4 days*		Do not re-freeze.
© Entegra Procurement Services Department of Agriculture (USDA)	* Referen	ce: United States Day		
	© Entegra Procurement S.	rvices, page 2	cunent of Agricu	Iture (USDA)

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Lean Fish (Cod. Flounder, Haddock, Halibut, etc.)   1 to 2 days*   6 to 8 months*   Must be thawed under ref Do not re-freeze.   Do not re-freez	Product	QUICK REFERE Refrigerator	NCE SHELF L	
Haddock, Halibut, etc.)   Lean Fish (Pollock, Ocean Perch. Rockfish, Sea Trout)   Fatty Fish (Blucfish, Mackerel, Mullet, Salmon, Tuna, etc.)   To 2 days*   4 months*   Must be thawed under refined to not re-freeze.   1 to 2 days*   2 to 3 months*   Do not re-freeze.   Must be thawed under refined to not re-freeze.   Do not re-freeze.   Do not re-freeze.   Must be thawed under refined to not re-freeze.   Do not re-freeze	Lean William	Storage (40°F / 4°	C (0"F/-18"C)	ge Comments
Perch. Rockfish, Sea Trout   Fatty Fish (Blucfish, Mackerel, Mulet, Salmon, Tuna, etc.)   I to 2 days*   2 to 3 months*   Must be thawed under refr Do not re-freeze.	Haddock, Halibut, etc.)		6 to 8 months	The state of the s
Must be thawed under refr	Perch. Rockfish, Sea Trout		4 months*	Must be thawed under refrigeration
Deli-Style Meats (Turkey, Roast Beef, Chicken, Corned Beef, Pastrami, Salami, Bologna, etc.)  Hot Dogs and other fully cooked sausages (Bratwurst, Kielbasa, Knockwurst, etc.)  Bacon  Tawi: 7 days*  Cooked, unopened package: 1 to 2 months*  Smoked Sausage Links and Patties  Uncooked	Willier, Salmon, Tuna, etc.)			Must be thawed under refrigeration
Roast Beef, Chicken, Corned Beef, Pastrami, Salami, Bologna, etc.)  Hot Dogs and other fully cooked sausages (Brattwurst, Kielbasa, Knockwurst, etc.)  Bacon  Transport Transpor		6 months*		Must be thawed under refrigoration
cooked sausages (Bratwurst, Kielbasa, Knockwurst, etc.)  Bacon  Taw: 7 days* cooked, unopened package: 1 week*  Taw: 7 days* cooked, unopened package: 1 worths up to 12 months  Smoked Sausage Links and Patties  Uncooked Sausage Links and Patties  Uncooked Sausage Links and Patties  Deli Style Prepared Salads (Tuna, Chicken, Potato, Macaroni, Turkey, etc.)  Hard Checses (i.e., Cheddar, Swiss)  Soft Checses (i.e., Bric, Bel Paese)  Cottage Checse, Ricotta  Lingth apackage: 1 to 2 months*  I to 2 months*  I to 2 months*  I month* up to 12 months  Must be thawed under refrige Do not re-freeze.	Roast Beef, Chicken, Corned Beef, Pastrami, Salami, Bologna, etc.)	unopened (sealed package): 2 weeks opened package: 3 to 5 days	1 to 2 months*	Must be thawed under refrigeration Do not re-freeze. Do not freeze opened packages of
Cooked, unopened package: 6 months cooked, opened package: 2 weeks  Smoked Sausage Links and Patties  Uncooked Sausage Links and Patties	Cooked sausages (Bratwurst, Kielbasa, Knockwurst, etc.)	2 weeks* opened package: ! week*	1 to 2 months*	Must be thawed under refrigeration
Patties  Uncooked Sausage Links and Patties  Deli Style Prepared Salads (Tuna, Chicken. Potato, Macaroni, Turkey, etc.)  Hard Checses (i.e., Cheddar, Swiss)  Soft Checses (i.e., Bric, Bel Paese)  Cottage Checse, Ricotta  T to 2 months*  Up to 3 months  Must be thawed under refrige Do not re-freeze.  N/A  Follow manufacturer's storage shelf life recommendations.  Must be thawed under refrige Do not re-freeze.  6 months*  On months*  Must be thawed under refrige Do not re-freeze.  Must be thawed under refrige Do not re-freeze.  Must be thawed under refrige Do not re-freeze.  N/A  Must be thawed under refrige Do not re-freeze.  Must be thawed under refrige Do not re-freeze.  N/A  Do not re-freeze.  N/A  Does not freeze well.		cooked, unopened package: 6 months cooked, opened package: 2 weeks	up to 12 months	Must be thawed under refrigeration.  Do not re-freeze.
Deli Style Prepared Salads (Tuna, Chicken, Potato, Macaroni, Turkey, etc.)  Hard Checses (i.e., Cheddar, Swiss)  Soft Checses (i.e., Bric, Bel Paese)  Cottage Cheese, Ricotta  I week*  Shell Eggs  Soft Style Prepared Salads (Tuna, Chicken, Potato, Macaroni, Turkey, etc.)  I week*  Soft Checses (i.e., Cheddar, opened package:  Soft Checses (i.e., Bric, Bel Paese)  Soft Checses (i.e., Bric, Bel Paese)  Cottage Cheese, Ricotta  I week*  N/A  Does not freeze well.  Shell Eggs	<u>Pa</u> tties			Must be thawed under refrigeration.  Do not re-freeze.
(Tuna, Chicken. Potato, Macaroni, Turkey, etc.)  Hard Checses (i.e., Cheddar, Swiss)  Soft Checses (i.e., Bric, Bel Paese)  Cottage Checse, Ricotta  I week*  I week*  I week*  I week*  N/A  Does not freeze well.  Shell Eggs  Poliow manufacturer's storag shelf life recommendations.  Must be thawed under refrige Do not re-freeze.  Must be thawed under refrige Do not re-freeze.  N/A  Does not freeze well.	and Patties			Must be thawed under refrigeration.  Do not re-freeze.
Swiss)  6 months* opened package: 3 to 4 weeks*  Paese)  Cottage Cheese, Ricotta  1 week*  Cream Cheese 2 weeks*  N/A  Does not freeze well.  Shell Eggs  3 to 5 weeks*  Do not re-freeze.  Must be thawed under refrige Do not re-freeze.  Must be thawed under refrige Do not re-freeze.  N/A  Does not freeze well.	(Tuna, Chicken, Potato, Macaroni, Turkey, etc.)		N/A	Follow manufacturer's storage / shelf life recommendations.
Paese)  Cottage Checse, Ricotta  1 week*  N/A  Does not freeze well.  Shell Eggs  3 to 5 weeks*  N/A  Does not freeze well.	Swiss)	6 months* opened package: 3 to 4 weeks*	6 months*	Must be thawed under refrigeration.  Do not re-freeze.
Fream Cheese 2 weeks* N/A Does not freeze well.  Shell Eggs 3 to 5 weeks* N/A Does not freeze well.	Paese)	l week*	6 months*	Must be thawed under refrigeration.
Shell Eggs 2 weeks* N/A Does not freeze well.	ream Cheous		N/A	
3 to 5 wooden't 27/4 Does not neeze well.	Shell Lines	2 weeks*		
IN/A Don't Co		~ ·	N/A	Don't for
Joint inceze.	iquid Pasteurized Eggs	unopened: 10 days* opened: 3 days*	unopened: l year*	Once opened, does not freeze well.

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Product	Refrigerator Storage (40°F / 4°C Or below)	Freezer Storage (0°F/-18°C)	E LIST Comments —
Butter  Margarine  Milk  Cream, Half & Half  Yogurt  Sour Cream  Cream, aerosol can, real whipped cream  Cream, aerosol can, non- dairy topping  Juices (cartons), Fruit	1 to 3 months* 6 months* 7 days* 3 to 4 days* 7 to 14 days* 7 to 21 days* 3 to 4 weeks*	6 to 9 months*  12 months*  3 months*  4 months*  1 to 2 months*  N/A  N/A	Does not freeze.  Does not freeze.  Does not freeze.
Drinks, Punch	unoponed: 3 weeks* opened: 7 to 10 days*	8 to 12 months*	
Fresh Produce * Refere	Check with your produshelf life. nce: United States Depa	ace vendor for reco	ommended storage location and