

Food Coding Guidance

Prepared Foods



What are prepared foods?


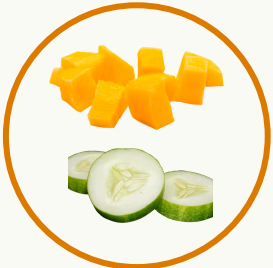
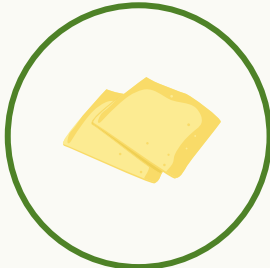
Prepared food consists of hot prepared foods, sandwiches, salads, deli meats/cheeses, and pre-cut fruit and vegetables.



Prepared Food Safety

To reduce the risk of foodborne illness and protect its freshness, store prepared foods properly and eat them within a safe timeframe.

Storage tips and tricks for assorted foods

Type of Food	Prepared meals, salads, and meats	Pre-cut and peeled fruits	Store-sliced cheeses
Examples			
Suggested Quality Standards	Can be consumed 3-5 days after date	Should be consumed by the package date or 4 days after opening	Can be consumed 3-4 weeks after date
Visual Inspection Parameters	Discard if there is slime, discoloration, or an unpleasant odor	Discard if mushy, discolored, or has a foul odor	Discard if there is a sour /foul odor, appears chunky, or is moldy

Questions? Contact education@capitalareafoodbank.org

Sources: FoodSafety.gov, Ventura County's Food Bank - Food Share