

Shelf Life

In Unit Made Food Shelf Life Rules

Cakes & Baked Goods



- Maximum **7 day shelf life**
- Stored in a dry environment
- Cakes with cream or chocolate ganache keep refrigerated + max **3 day shelf life**

Pies, Pasties & Sausage Rolls



- In-unit cooked on the premises pies, pasties and closed sausage rolls may be displayed at ambient temperature during the **day of production** only.

Sandwiches



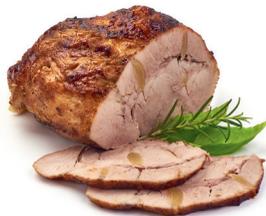
- Maximum **2 day shelf life**
- Day of production + 1 day

Chilled / Ready to Eat Food



- Maximum **72 hr shelf life** unless any ingredient manufacturer specifies shorter
- Enables food to be prepared on Day 1 for lunchtime service on Day 3
- Must be covered and refrigerated

Whole Cooked Joints



- Maximum **72hrs shelf life** for whole joints of meat -Turkey / Beef / Gammon
- All left overs discarded after 72hrs
- Re-heat only once + discard any leftovers

Freezing In-Unit Made Food



- Maximum **6 months shelf life** from date of freezing (3 months in Ireland)
- Add allergen sticker to indicate known allergen ingredients from recipe
- Defrost fully and use within 72hrs

Pickles Chutney & Jams



- Jams & Chutneys maximum **3 month shelf life** if sugar content over 38%
- Pickles maximum **3 months shelf life** if acidity lower than 4.3 PH
- Once opened use **within 1 week**