



More Storage Information for USDA Foods Cheese

Best Practices

- ❖ **Storage Temperature:** Keep USDA Foods cheese products refrigerated at - **41° F or below** to avoid possible spoilage issues. Warmer temperatures may result in bacteria growth and possible food borne illness. Do not allow the products to freeze; freezing will affect the product's quality. Follow any manufacturer instructions on the package.
- ❖ **Transit and Distribution:** When refrigerated transportation or refrigerated holding is not possible, the items below may help to keep the cheese at required temperatures for short time periods.
 - Freezer blankets or insulated blankets
 - Coolers, insulated boxes, or bags
 - Ice packs
- ❖ **Time is important!**
 - Rule of thumb: Do not keep refrigerated cheese at temperatures above **41° F** for more than a total of 2 hours. After 2 hours, harmful bacteria may grow.
- ❖ **Tell Participants:** Think about signage and other messages for participants that will help them know they must refrigerate USDA Foods cheese quickly after they receive it. Provide them with the time and temperature information.
- ❖ **Check your Procedures:** Think about how you can check on the temperature of foods and maintain refrigerated storage areas to plan for best practice distribution.