

U.S. DEPARTMENT OF AGRICULTURE

Commodity Supplemental Food Program (CSFP) How to Store and Handle USDA Foods Cheese

All USDA Foods cheese is **real** cheese and must be stored and handled correctly to maintain peak quality and flavor.

USDA Foods cheese is **not** shelf-stable and must be refrigerated to maintain quality. USDA Foods cheese should not be stored in the freezer as this will significantly change the quality of the product. When in doubt, check the product label to make sure the cheese is properly stored.

DO



Limit the amount of time cheese stays out of refrigeration to no more than 2 hours in order to maintain quality.



Store cheese in a refrigerator set at or below 41 degrees F as soon as possible.

DO NOT

- Store cheese in unrefrigerated areas with shelf-stable foods (e.g. dry beans, rice, and cereal).
- Hold cheese outside of the refrigerator for more than 2 hours.
- X Allow cheese to freeze.

July 2021

USDA is an equal opportunity provider, employer, and lender.





U.S. DEPARTMENT OF AGRICULTURE

Commodity Supplemental Food Program (CSFP) How to Store and Handle USDA Foods Cheese

All USDA Foods cheese is **real** cheese and must be stored and handled correctly to maintain peak quality and flavor.

USDA Foods cheese is **not** shelf-stable and must be refrigerated to maintain quality. USDA Foods cheese should not be stored in the freezer as this will significantly change the quality of the product. When in doubt, check the product label to make sure the cheese is properly stored.

DO

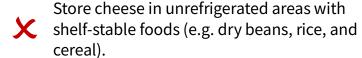


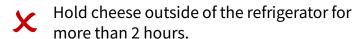
Limit the amount of time cheese stays out of refrigeration to no more than 2 hours in order to maintain quality.



Store cheese in a refrigerator set at or below 41 degrees F as soon as possible.

DO NOT





X Allow cheese to freeze.

