



Ready-to-eat Products

Since freezing ready-to-eat meat products at 0° F (-18° C) will prevent bacterial growth, all recommendations for freezing times and packaging are for quality purposes only.

Fridge time: hot dogs – 2 weeks if unopened, 1 week after opening; lunch meat – 2 weeks if unopened, 3 to 5 days if opened; other products (i.e. sliced in retail deli), 3 to 5 days.

Freezer time: 1 to 2 months

Storage

1. Never leave products at room temperature. Refrigerate unused portions immediately after serving.
2. While barbequing in the summer months, do not to leave products outdoors.
3. Wrap unused portions to be sure that juices cannot escape to contaminate other foods.

Preparation

1. Wash your hands with hot, soapy water before and after handling ready-to-eat foods. (Wash hands for at least 20 seconds.)
2. Thoroughly wash cutting boards, dishes, and utensils.

Cooking

1. Pregnant women, elderly and people with weakened immune systems should **always** reheat deli meat and poultry products, such as hot dogs, roast beef, turkey, and chicken, until they are steaming hot.

Note: Pregnant women, children, elderly and immuno-compromised individuals can be at an increased risk of developing foodborne illnesses that can have fatal consequences. Additional care should be taken for safe handling.