



- If you do not finish your meal you should put the date received on the container. Immediately place in the refrigerator. Cold temperatures keep food fresh and inhibit the growth of most bacteria. However, even when stored at the proper temperature, food spoilage microorganisms can still grow and multiply slowly. So there is a limit to the length of time food will taste fresh and be safe to eat, therefore **you should eat this meal within 3 days of date received.** DATE: _____
- Be sure your refrigerator and freezer are clean. Store food in foil, plastic wrap, leak proof plastic bags or airtight containers to keep it from drying out or becoming contaminated. Unfortunately, harmful bacteria and other contaminants that cause most cases of food borne illness cannot be seen, smelled or tasted. ***Remember, when in doubt, throw it out!***



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