



MISSOURI DEPARTMENT OF SOCIAL SERVICES  
 FAMILY SUPPORT DIVISION  
 THE EMERGENCY FOOD ASSISTANCE PROGRAM (TEFAP)  
**TEMPERATURE REQUIREMENTS FOR STORING FOODS**

FOOD	DRY STORAGE (50° - 70°F)	REFRIGERATED STORAGE (36° - 40°F) <sup>1</sup>	FREEZER STORAGE (0°F or BELOW)
<b>DAIRY PRODUCTS</b>			
Butter.....	.....	Satisfactory up to 2 weeks (maximum 45°F)	Required over 2 weeks
Cheese, Natural.....	.....	Required (maximum 45°F)	.....
Cheese, Processed.....	.....	Required (maximum 45°F)	.....
Milk, Canned.....	Satisfactory.....	Preferred.....	.....
Milk, Fluid Whole.....	.....	Required (maximum 45°F)	.....
Milk, Nonfat Dry.....	Satisfactory.....	Preferred.....	.....
<b>EGGS</b>			
Shell.....	.....	Required.....	.....
Dried.....	.....	Required.....	.....
Frozen.....	.....	.....	Required.....
<b>MEAT AND MEAT PRODUCTS</b>			
Frozen meats, such as Ground Beef; Hams and Shoulders; Pork Loins; Turkeys, etc.	.....	.....	Required.....
Cured Hams and Shoulders; Bacon; etc.	.....	Required.....	.....
Canned Hams.....	.....	Required.....	.....
Other canned meats, such as Beef and Gravy; Pork Luncheon Meat; Pork and Gravy, etc.	Satisfactory.....	Preferred.....	.....
<b>FATS AND OILS</b>			
Cottonseed Oil; Lard; Olive Oil; and Vegetable Shortening	Satisfactory.....	Preferred.....	.....
<b>CANNED VEGETABLES</b>			
Green Beans; Beets; Carrots; Corn; Green Peas; Tomatoes; Tomato Juice; Tomato Paste; Tomato Puree; etc.	Satisfactory.....	Preferred.....	.....

<sup>1</sup>Although 36° to 45°F is acceptable, 36° to 40°F is presently considered the ideal temperature range.

(See reverse side for storage requirements for other foods)

FOOD	DRY STORAGE (50° - 70°F)	REFRIGERATED STORAGE (36° - 40°F) <sup>1</sup>	FREEZER STORAGE (0°F or BELOW)
<b>CANNED FRUITS</b>			
Orange Juice, Concentrated.	.....	Required.....	.....
Other canned fruits, such as Apples; Applesauce; Apricots; Blackberries; Cherries; Cranberry Sauce; Figs; Grapefruit Sections; Grapefruit Juice; Peaches; Purple Plums (prunes); etc.	Satisfactory.....	Preferred.....	.....
<b>FRESH VEGETABLES</b>			
Onions.....	Satisfactory.....	Preferred.....	.....
Potatoes, Irish.....	Satisfactory.....	Preferred (minimum 40°F)	.....
Sweet Potatoes.....	Required (minimum 55°F)	.....	.....
Other fresh vegetables, such as Green Beans; Beets; Cabbage; Carrots; Spinach; etc.	.....	Required.....	.....
<b>FRESH FRUITS</b>			
Apples; Peaches; Pears; Purple Plums; etc.	.....	Required.....	.....
<b>DRIED VEGETABLES</b>			
Beans, High Moisture	Satisfactory for 60 days.	Required over 60 days.	.....
Beans, Low Moisture	Satisfactory.....	Preferred.....	.....
<b>DRIED FRUITS</b>			
Apples; Apricots; Peaches.	Satisfactory for 2 weeks.	Required over 2 weeks.	.....
Figs; Prunes; Raisins; etc.	Satisfactory.....	Preferred.....	.....
<b>CEREAL PRODUCTS</b>			
Regular Cornmeal; Whole Wheat Flour	Satisfactory for 60 days.	Required over 60 days.	.....
Degermed Cornmeal; All- purpose and Bread Flour; Rice; etc.	Satisfactory.....	Preferred.....	.....
<b>MISCELLANEOUS</b>			
Honey.....	Satisfactory.....	.....	.....
Nuts.....	.....	Required.....	.....
Peanut Butter.....	Satisfactory.....	Preferred.....	.....

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