



## Cheese Storage Quick Reference Guide

Ensure cheese is stored correctly after receiving it by following the guidelines below.

Check the 'Best By' date upon receiving products to ensure freshness and quality.

Report issues by submitting a Quality Control (QC) Report to your region's Nutrition Specialist (NS).

CMS #	Item	Manufacturer	Storage
2976	Alfredo Sauce	JTM	Frozen (thaw for service) • Use unopened package within 14 days of thawing • Use within 3 days after opening
2064	American Sliced Cheese	Land O Lakes	Refrigerate* • Use within 3 weeks of opening (keep tightly sealed)
2746	Cheese Sauce	Land O Lakes	Refrigerate* • Use within 3 days of opening
2758	Jalapeno Cheese Sauce	Land O Lakes	Refrigerate* • Use within 3 days of opening
2525	Mozzarella Cheddar Plank (IW)	Gilman	Refrigerate*
2902	Mozzarella String Cheese (IW)	Miceli's	Refrigerate*
2916	Shredded Cheddar Cheese	Land O Lakes	Refrigerate* • Use within 7 days of opening
2935	Shredded Mozzarella	Land O Lakes	Refrigerate* • Use within 7 days of opening
2975	Shredded Parmesan	Farinella	Refrigerate* • Use within 7 days of opening

\* Product should not be frozen; ensure these products are not frozen upon delivery.

Submit QC Report to NS if product arrives frozen to your site.