Minimum Acceptable Shelf Life Temperature Receiving Parameters

Below are Save Mart Supermarkets requirements for temperature, aging, and shelf life for all shipments of products delivered to any company distribution center or store. Products that do not meet required temperature or shelf life are subject to rejection at the time of inspection.

PRODUCT DESCRIPTION	Receiving Minimum Temp	Receiving Maximum Temp	Aging Type Date of Pack or Sell by Date	Aging Method 1,2,3,4,5,6 (See Table)	Maximum Age Product Accepted from Date of Pack at time of receiving	(Days Fresh) Minimum Days remaining on code at time of receiving	(Days Warning) Minimum Days remaining on Code Life when shipped from warehouse
DRY GROCERY							
Canned Goods	40	90	Sell by Date	1		180	30
Foils/Gravy Packs	40	90	Sell by Date	1		180	30
Flour/Sugar/Rice/Bean	40	90	Sell by Date	1		180	30
Asian/Hispanic	40	90	Sell by Date	1		180	30
Paper Goods	40	90	Sell by Date	1		180	30
Vitamins/Supplements	40	90	Sell by Date	1		180	30
Fem Hy Family Planning	40	90	Sell by Date	1		180	30
Baby Food/Formula	40	90	Sell by Date	1		180	60
Soda	40	90	Sell by Date	1		180	30
Water	40	90	Sell by Date	1		180	30
PRODUCE							
Apples	34	48	Date of Pack	1		14	5
Stone Fruit	34	48	Date of Pack	1		10	4
Citrus	34	48	Date of Pack	1		10	4
Bananas	56	63	Date of Pack	1		0	0
Potatoes	40	57	Date of Pack	1		14	4
Value Added Items (Salads)	34	42	Date of Pack	4		9	4
Tomatoes	45	68	Date of Pack	1		10	4
Vegetables and Lettuce	34	42	Date of Pack	1		10	4
Local Produce (Field Pick Up)	34	80	Date of Pack	1		N/A	N/A
MEAT							
Beef Primals	28	39	Date of Pack	4	12		
Pork Primals	28	39	Date of Pack	4	7		
Lamb/Veal Primals	28	39	Date of Pack	4	4		
Bone-in Hams	28	39	Date of Pack	4	40		21
Boneless Hams	28	39	Date of Pack	4	40		28
Spiral Hams	28	39	Date of Pack	4	40		
Random Weight Case Ready	28	39	Sell By Date	4		30	.
Fresh Case Ready Beef Offal	28	39	Date of Pack	4	6	14	.
Fresh Poultry	28	39	Date of Pack	4	5	10	
Fresh Ground Beef	28	39	Date of Pack	4	5	10	
Fresh Ground Beef Chubs	28	39	Date of Pack	4	5	10	.
Case Ready Beef	28	39	Date of Pack	4		14	
Fresh Sausage (Date of Pack)	28	39	Date of Pack	4	3	8	5
Cooked Sausage	28	39	Date of Pack	4	5	30	5
Fresh Sausage (Sell by Date)	28	39	Sell By Date	4		35	5
Salt Pork	28	39	Sell By Date	4		30	5
Aged Beef (Boneless)	28	39	Date of Pack	4	28		
Aged Beef (Bone-in)	28	39	Date of Pack	4	21		
Deli/Processed Meats	28	39	Sell By Date	4		35	
Corned Beef	28	39	Date of Pack	4	28		
Fresh Seafood	28	39	Date of Pack	4	5		
Deli Salads	28	39	Sell By Date	4		30	
Seafood Salads	28	39	Date of Pack	4	5	30	
Gelatins	32	45	Sell By Date	4		40	

DAIRY GROCERY							
Chilled Juice	33	39	Sell By Date	5		30	10
Buttermilk	33	39	Sell By Date	5		14	7
Egg Substitute	33	39	Sell By Date	5		30	7
Creamers	33	39	Sell By Date	5		30	7
Sour Cream/Cottage Cheese	33	39	Sell By Date	5		17	7
Refrigerated Dough	33	39	Sell By Date	5		41	10
Organic Milk	33	39	Sell By Date	5		10	7
Cheese	33	39	Sell By Date	5		30	10
Cream Cheese	33	39	Sell By Date	5		45	10
Puddings	33	39	Sell By Date	5		30	10
Butter/Margarine	33	39	Sell By Date	5		60	7
Yogurt	33	39	Sell By Date	5		23	10
Dairy Toppings	33	39	Sell By Date	5		60	7
Soy Milk	33	39	Sell By Date	5		14	7
Pickles	33	39	Sell By Date	5		30	10

Aging Method Key

Indicates how Save Mart Supermarkets system calculates an expiration date for the item at receipt.

1 = (system–assigned receipt date + days fresh + aging type rounding method)

The system logs the actual date on which the item was received into the warehouse and adds the days fresh value. Aging Method 1 works in combination with the corresponding Aging Type option to calculate the expiration date for an item at receipt. The system first uses Aging Method 1 to calculate an initial expiration date for the item, then calculates a rounded expiration of the item based on the Aging Type. This method can be used to calculate the expiration date for dry grocery items.

2 = (system–assigned receipt date + days fresh)

The system logs the actual date on which the item was received into the warehouse and adds the days fresh value. This method can be used to calculate the expiration date for perishable items, such as produce, which can spoil within a relatively short time.

3 = The system sets the default pallet expiration date to 12/31/2049 at receipt. This method can be used to calculate the expiration date for non–perishable items, such as paper products.

4 = The system sets the expiration date of the item to 00/00/00 and requires a pallet expiration date to be entered at receipt. Either the current date or a future date must be entered for this aging method. A date prior to the current date cannot be entered.

5 = (system–assigned receipt date + days fresh – days warning)

The system logs the actual date on which the item was received, adds the days fresh value, then subtracts the number of days warning. This method can be used to calculate the expiration date for items that must be shipped out of the warehouse by a certain date in order to allow for sufficient shelf life in the store.

6 = (warehouse–entered pack date + days fresh)

The system sets the receipt date of the item to 00/00/00, requires a pack date to be entered at receipt, then adds the days fresh value. A pack date either on or before the current date can be entered for this aging method. A future pack date cannot be entered. This method can be used to calculate the expiration date for pack dated items, such as meat products.