

CSA Berlin - Past Best By Date

Discount Policy for Dry Goods:

Best By Date past: 3-6 months - 25% discount

Best By Date past: 6-9 months - 50% discount

Best By Date past: 9-12 months - 75% discount

Spoilage after 12 months on most products, but need to taste and test freshness periodically. Donation to Marines/CLO or Spoil.

CSA Berlin Food Product Return Policy:

If within 72 hours of the purchase, the customer decides the product bought in the CSA Stores or Vending Machines is not fresh or tastes bad, then you can return it for a full refund.

FDA Guidelines:

<https://www.fda.gov/consumers/consumer-updates/confused-date-labels-packaged-foods>

Learn about food product dating – Many consumers misunderstand the purpose and meaning of the date labels that often appear on packaged foods. Confusion over date labeling accounts for an estimated 20 percent of consumer food waste.

Except for infant formula, manufacturers are not required by Federal law or regulation to place quality-based date labels on packaged food.

There are no uniform or universally accepted descriptions used on food labels for open dating (calendar dates) in the United States. As a result, there are a wide variety of phrases used for product dating.

FDA supports efforts by the food industry to make “Best if Used By” the standard phrase to indicate the date when a product will be at its best flavor and quality. Consumers should examine foods for signs of spoilage that are past their “Best if used by” date. If the products have changed noticeably in color, consistency or texture, consumers may want to avoid eating them. If you have questions or concerns about the quality, safety and labeling of the packaged foods you buy, you are encouraged to reach out to the company that produced the product. Many packaged foods provide the company’s contact information on the package.

Manufacturers apply date labels at their own discretion and for a variety of reasons. The most common is to inform consumers and retailers of the date to which they can expect the food to retain its desired quality and flavor.

Industry is moving toward more uniform practices for date labeling of packaged foods. But, for now, consumers may see different phrases used for product dating, such as Sell By, Best By, Expires on, etc.

FDA Food Fact:

<https://www.fda.gov/media/101389/download>

Best By Date vs. Expiration Date: <https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/food-labeling/food-product-dating/food-product-dating>

Freezing and Food Safety:

While frozen goods will always be safe, we want to make sure they are also the best possible quality. Below are industry guidelines on when frozen food quality begins to suffer.

Type of Frozen Product	Industry Standard	CSA Berlin Standard
Beef	18 months	15 months
Pork	18 months	15 months
Poultry, Turkey	12 months	12 months
Fruits & vegetables	12 months	10 months
Fish	6 months	3 months
Dough	12 months	9 months
Bread, bagels, buns	8 months	6 months

CR Policy from post on “It’s Just a Best By Date” Facebook Group: Jan, 2018:

Syilla Myers asked about the sale of expired products. Below is the answer from CR:

The only “policy” CR enforces involves over-the-counter medicines. Per the Food and Drug Administration, the holding of drugs past their expiration date violates Section 501 (a)(2)(B) of the Food, Drug and Cosmetic Act; as there is no assurance that drug products held past expiration are safe and effective. The same rules apply to infant formula for the same reasons.

The other dates can mean quite different things. For instance, "sell by" is more a guide for the store to know how long it can display a product for sale. The "best before" or "best if used by" date refers to a quality or flavor of the food. "Use by" works more like an expiration date, similar to that on medicines, and taking them after the date is not recommended.

A good website for more details is: <http://www.stilltasty.com/>.

Will this make me sick? The date stamps on food items, explained:

<https://eu.usatoday.com/story/news/health/2019/08/13/expiration-date-best-by-date-and-sell-by-date-explained/1965115001/>

Here's Why Expiration Dates Don't Matter As Much as You Think:

<https://www.tasteofhome.com/article/its-safe-to-eat-food-past-its-expiration-date/>