

# REFRIGERATOR & FREEZER STORAGE CHART

Since product dates aren't a guide for safe use of a product, consult this chart and follow these tips. These short but safe time limits will help keep refrigerated food 40° F (4° C) from spoiling or becoming dangerous.

- Purchase the product before "sell-by" or expiration dates.
- Follow handling recommendations on product.
- Keep meat and poultry in its package until just before using.
- If freezing meat and poultry in its original package longer than 2 months, overwrap these packages with airtight heavy-duty foil, plastic wrap, or freezer paper, or place the package inside a plastic bag.

Because freezing 0° F (-18° C) keeps food safe indefinitely, the following recommended storage times are for quality only.

| Product   | Refrigerator  | Freezer           |
|---|---------------|-------------------|
| <b>Eggs</b>   |               |                   |
| Fresh, in shell   | 4 to 5 weeks  | Don't freeze      |
| Raw yolks, whites   | 2 to 4 days   | 1 year            |
| Hard cooked   | 1 week        | Don't freeze well |
| Liquid pasteurized eggs or egg substitutes, opened                    | 3 days        | Don't freeze      |
| unopened  | 10 days       | 1 year            |
| Mayonnaise, commercial  |               |                   |
| Refrigerate after opening   | 2 months      | Don't freeze      |
| <b>TV Dinners, Frozen Casseroles</b>                                  |               |                   |
| Keep frozen until ready to heat                                       |               | 3 to 4 months     |
| <b>Deli &amp; Vacuum-Packed Products</b>                              |               |                   |
| Store-prepared (or homemade) egg, chicken, tuna, ham, macaroni salads | 3 to 5 days   | Don't freeze well |
| Pre-stuffed pork & lamb chops, chicken breasts stuffed w/dressing     | 1 day         | Don't freeze well |
| Store-cooked convenience meals  | 3 to 4 days   | Don't freeze well |
| Commercial brand vacuum-packed dinners with USDA seal, unopened       | 2 weeks       | Don't freeze well |
| <b>Raw Hamburger, Ground &amp; Stew Meat</b>                          |               |                   |
| Hamburger & stew meats  | 1 to 2 days   | 3 to 4 months     |
| Ground turkey, veal, pork, lamb                                       | 1 to 2 days   | 3 to 4 months     |
| <b>Ham, Corned Beef</b>   |               |                   |
| Corned beef in pouch with pickling juices                             | 5 to 7 days   | Drained, 1 month  |
| Ham, canned, labeled "Keep Refrigerated," unopened                    | 6 to 9 months | Don't freeze      |
| opened  | 3 to 5 days   | 1 to 2 months     |
| Ham, fully cooked, whole  | 7 days        | 1 to 2 months     |
| Ham, fully cooked, half   | 3 to 5 days   | 1 to 2 months     |
| Ham, fully cooked, slices   | 3 to 4 days   | 1 to 2 months     |
| <b>Hot Dogs &amp; Lunch Meats</b> (in freezer wrap)                   |               |                   |
| Hot dogs, opened package  | 1 week        | 1 to 2 months     |
| unopened package  | 2 weeks       | 1 to 2 months     |
| Lunch meats, opened package   | 3 to 5 days   | 1 to 2 months     |
| unopened package  | 2 weeks       | 1 to 2 months     |

| Product   | Refrigerator                        | Freezer                       |
|---|-------------------------------------|-------------------------------|
| <b>Soups &amp; Stews</b>                                    |                                     |                               |
| Vegetable or meat-added & mixtures of them                  | 3 to 4 days                         | 2 to 3 months                 |
| <b>Bacon &amp; Sausage</b>                                  |                                     |                               |
| Bacon   | 7 days                              | 1 month                       |
| Sausage, raw from pork, beef, chicken or turkey             | 1 to 2 days                         | 1 to 2 months                 |
| Smoked breakfast links, patties                             | 7 days                              | 1 to 2 months                 |
| Summer sausage labeled "Keep Refrigerated," unopened        | 3 months                            | 1 to 2 months                 |
| opened  | 3 weeks                             | 1 to 2 months                 |
| <b>Fresh Meat (Beef, Veal, Lamb, &amp; Pork)</b>            |                                     |                               |
| Steaks  | 3 to 5 days                         | 6 to 12 months                |
| Chops   | 3 to 5 days                         | 4 to 6 months                 |
| Roasts  | 3 to 5 days                         | 4 to 12 months                |
| Variety meats (tongue, kidneys, liver, heart, chitterlings) | 1 to 2 days                         | 3 to 4 months                 |
| <b>Meat Leftovers</b>                                       |                                     |                               |
| Cooked meat & meat dishes                                   | 3 to 4 days                         | 2 to 3 months                 |
| Gravy & meat broth  | 1 to 2 days                         | 2 to 3 months                 |
| <b>Fresh Poultry</b>  |                                     |                               |
| Chicken or turkey, whole                                    | 1 to 2 days                         | 1 year                        |
| Chicken or turkey, parts                                    | 1 to 2 days                         | 9 months                      |
| Giblets   | 1 to 2 days                         | 3 to 4 months                 |
| <b>Cooked Poultry, Leftover</b>                             |                                     |                               |
| Fried chicken   | 3 to 4 days                         | 4 months                      |
| Cooked poultry dishes                                       | 3 to 4 days                         | 4 to 6 months                 |
| Pieces, plain   | 3 to 4 days                         | 4 months                      |
| Pieces covered with broth, gravy                            | 3 to 4 days                         | 6 months                      |
| Chicken nuggets, patties                                    | 3 to 4 days                         | 2 months                      |
| <b>Fish &amp; Shellfish</b>                                 |                                     |                               |
| Lean fish   | 1 to 2 days                         | 6 months                      |
| Fatty fish  | 1 to 2 days                         | 2 to 3 months                 |
| Cooked fish   | 3 to 4 days                         | 4 to 6 months                 |
| Smoked fish   | 14 days                             | 2 months                      |
| Fresh shrimp, scallops, crawfish, squid                     | 1 to 2 days                         | 3 to 6 months                 |
| Canned seafood (Pantry, 5 years)                            | <i>after opening</i><br>3 to 4 days | <i>out of can</i><br>2 months |