

# 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	Product	Refrigerator	Freezer
<b>Eggs</b>			<b>Soups &amp; Stews</b>		
Fresh, in shell	4 to 5 weeks	Don't freeze	Vegetable or meat-added & mixtures of them	3 to 4 days	2 to 3 months
Raw yolks, whites	2 to 4 days	1 year	<hr/>		
Hard cooked	1 week	Don't freeze well	<b>Bacon &amp; Sausage</b>		
Liquid pasteurized eggs or egg substitutes, opened	3 days	Don't freeze	Bacon	7 days	1 month
unopened	10 days	1 year	Sausage, raw from pork, beef, chicken or turkey	1 to 2 days	1 to 2 months
<hr/>			Smoked breakfast links, patties	7 days	1 to 2 months
<b>TV Dinners, Frozen Casseroles</b>			<hr/>		
Keep frozen until ready to heat		3 to 4 months	<b>Fresh Meat (Beef, Veal, Lamb, &amp; Pork)</b>		
<hr/>			Steaks	3 to 5 days	6 to 12 months
<b>Deli &amp; Vacuum-Packed Products</b>			Chops	3 to 5 days	4 to 6 months
Store-prepared (or homemade) egg, chicken, tuna, ham, macaroni salads	3 to 5 days	Don't freeze well	Roasts	3 to 5 days	4 to 12 months
Pre-stuffed pork & lamb chops, chicken breasts stuffed w/dressing	1 day	Don't freeze well	Variety meats (tongue, kidneys, liver, heart, chitterlings)	1 to 2 days	3 to 4 months
Store-cooked convenience meals	3 to 4 days	Don't freeze well	<hr/>		
Commercial brand vacuum-packed dinners with USDA seal, unopened	2 weeks	Don't freeze well	<b>Meat Leftovers</b>		
<hr/>			Cooked meat & meat dishes	3 to 4 days	2 to 3 months
<b>Raw Hamburger, Ground &amp; Stew Meat</b>			Gravy & meat broth	1 to 2 days	2 to 3 months
Hamburger & stew meats	1 to 2 days	3 to 4 months	<hr/>		
Ground turkey, veal, pork, lamb	1 to 2 days	3 to 4 months	<b>Fresh Poultry</b>		
<hr/>			Chicken or turkey, whole	1 to 2 days	1 year
<b>Ham, Corned Beef</b>			Chicken or turkey, parts	1 to 2 days	9 months
Corned beef in pouch with pickling juices	5 to 7 days	Drained, 1 month	Giblets	1 to 2 days	3 to 4 months
Ham, canned, labeled "Keep Refrigerated," unopened	6 to 9 months	Don't freeze	<hr/>		
opened	3 to 5 days	1 to 2 months	<b>Cooked Poultry, Leftover</b>		
Ham, fully cooked, whole	7 days	1 to 2 months	Fried chicken	3 to 4 days	4 months
Ham, fully cooked, half	3 to 5 days	1 to 2 months	Cooked poultry dishes	3 to 4 days	4 to 6 months
Ham, fully cooked, slices	3 to 4 days	1 to 2 months	Pieces, plain	3 to 4 days	4 months
<hr/>			Pieces covered with broth, gravy	3 to 4 days	6 months
<b>Hot Dogs &amp; Lunch Meats</b> (in freezer wrap)			Chicken nuggets, patties	3 to 4 days	2 months
Hot dogs, opened package	1 week	1 to 2 months	<hr/>		
unopened package	2 weeks	1 to 2 months	<b>Fish &amp; Shellfish</b>		
Lunch meats, opened package	3 to 5 days	1 to 2 months	Lean fish	1 to 2 days	6 months
unopened package	2 weeks	1 to 2 months	Fatty fish	1 to 2 days	2 to 3 months
<hr/>			Cooked fish	3 to 4 days	4 to 6 months
<b>Hot Dogs &amp; Lunch Meats</b> (in freezer wrap)			Smoked fish	14 days	2 months
Hot dogs, opened package	1 week	1 to 2 months	Fresh shrimp, scallops, crawfish, squid	1 to 2 days	3 to 6 months
unopened package	2 weeks	1 to 2 months	Canned seafood (Pantry, 5 years)	<i>after opening</i> 3 to 4 days	<i>out of can</i> 2 months
Lunch meats, opened package	3 to 5 days	1 to 2 months	<hr/>		
unopened package	2 weeks	1 to 2 months			