

REFRIGERATOR & FREEZER STORAGE CHART

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

- 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 keeps food safe indefinitely, the following recommended storage times are for quality only.

Product	Refrigerator	Freezer	Product	Refrigerator	Freezer
Eggs			Soups & Stews		
Fresh, in shell	3 - 5 weeks	Don't freeze	Vegetable or meat-added & mixtures of them	3 - 4 days	2 - 3 months
Raw yolks, whites	2 - 4 days	1 year	Bacon & Sausage		
Hard cooked	1 week	Don't freeze	Bacon	7 days	1 month
Liquid pasteurized eggs or egg substitutes, opened	3 days	Don't freeze	Sausage, raw from pork, beef, chicken or turkey	1 - 2 days	1 - 2 months
unopened	10 days	1 year	Smoked breakfast links, patties	7 days	1 - 2 months
TV Dinners, Frozen Casseroles			Fresh Meat (Beef, Veal, Lamb, & Pork)		
Keep frozen until ready to heat		3 - 4 months	Steaks	3 - 5 days	6 - 12 months
Deli & Vacuum-Packed Products			Chops	3 - 5 days	4 - 6 months
Store-prepared (or homemade) egg, chicken, tuna, ham, macaroni salads	3 - 5 days	Don't freeze	Roasts	3 - 5 days	4 - 12 months
Pre-stuffed pork & lamb chops, chicken breasts stuffed w/dressing	1 day	Don't freeze	Variety meats (tongue, kidneys, liver, heart, chitterlings)	1 - 2 days	3 - 4 months
Store-cooked convenience meals	3 - 4 days	Don't freeze	Meat Leftovers		
Commercial brand vacuum-packed dinners with USDA seal, unopened	2 weeks	Don't freeze	Cooked meat & meat dishes	3 - 4 days	2 - 3 months
Raw Hamburger, Ground & Stew Meat			Gravy & meat broth	1 - 2 days	2 - 3 months
Hamburger & stew meats	1 - 2 days	3 - 4 months	Fresh Poultry		
Ground turkey, veal, pork, lamb	1 - 2 days	3 - 4 months	Chicken or turkey, whole	1 - 2 days	1 year
Ham, Corned Beef			Chicken or turkey, parts	1 - 2 days	9 months
Corned beef in pouch with pickling juices	5 - 7 days	Drained, 1 month	Giblets	1 - 2 days	3 - 4 months
Ham, canned, labeled "Keep Refrigerated," unopened	6 - 9 months	Don't freeze	Cooked Poultry, Leftover		
opened	3 - 5 days	1 - 2 months	Fried chicken	3 - 4 days	4 months
Ham, fully cooked, whole	7 days	1 - 2 months	Cooked poultry dishes	3 - 4 days	4 - 6 months
Ham, fully cooked, half	3 - 5 days	1 - 2 months	Pieces, plain	3 - 4 days	4 months
Ham, fully cooked, slices	3 - 4 days	1 - 2 months	Pieces covered with broth, gravy	3 - 4 days	6 months
Hot Dogs & Lunch Meats (in freezer wrap)			Chicken nuggets, patties	3 - 4 days	1 - 3 months
Hot dogs, opened package	1 week	1 - 2 months	Fish & Shellfish		
unopened package	2 weeks	1 - 2 months	Lean fish	1 - 2 days	6 - 8 months
Lunch meats, opened package	3 - 5 days	1 - 2 months	Fatty fish	1 - 2 days	2 - 3 months
unopened package	2 weeks	1 - 2 months	Cooked fish	3 - 4 days	4 - 6 months
			Smoked fish	14 days	2 months
			Fresh shrimp, scallops, crawfish, squid	1 - 2 days	3 - 6 months
			Canned seafood (Pantry, 5 years)	after opening	out of can
				3 - 4 days	2 months



U.S. FOOD & DRUG ADMINISTRATION

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>>FROZEN FOOD IS SAFE INDEFINITELY, BUT DOUBLE-WRAP AND EAT IT BEFORE IT'S FREEZER BURNED.
>>IF FRESH FOOD GOES BAD, PLEASE PLACE IN COMPOST OR YARD DEBRIS CART, NOT IN TRASH.