

## Cold 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 (kept at or above 41 °F) from spoiling or becoming dangerous.

- Purchase the product before "sell-by" or expiration dates.
- Follow handling recommendations on product labels.
- Keep meat and poultry in its package until just before using.
- If freezing meat and poultry in its original package longer than 2 months, wrap 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, recommended storage times are for quality only.

Product	Refrigerator	Freezer
<b>Eggs</b>		
Fresh, in shell	3 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 unopened	3 days 10 days	Don't freeze 1 year
<b>Mayonnaise, commercial</b> 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 w/ 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 & mixtures of them	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 3 to 5 days	Don't freeze 1 to 2 months

opened		
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 (in freezer wrap)</b>		
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
<b>Soups &amp; Stews</b>		
Vegetable or meat-added	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	4 to 12 months	3 to 5 days
Variety meats (tongue, kidneys, liver, heart, chitterlings)	1 to 2 days	3 to 4 months
<b>Meat Leftovers</b>		
Cooked meat and meat dishes	3 to 4 days	2 to 3 months
Gravy and 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	1 to 2 days	6 months
Chicken nuggets, patties	1 to 2 days	1 to 3 months