



COLD STORAGE

These short but safe time limits will help keep refrigerated food from spoiling or becoming dangerous to eat. These time limits will keep frozen food at top quality.

| PRODUCT | REFRIGERATOR (40°F) | FREEZER (0°F) |
|------------------------------------------------------------------------|---------------------|-------------------------------|
| Eggs | | |
| Fresh, in shell | 3 weeks | Do not freeze |
| Raw yolks, whites 2-4 days | 1 year | |
| Hard cooked | 1 week | Does not freeze well |
| Liquid pasteurized eggs or egg substitute: | | |
| Opened | 3 days | Do not freeze |
| Unopened | 10 days | 1 year |
| Mayonnaise | | |
| Commercial, refrigerate after opening | 2 months | Do not freeze |
| TV Dinners, Frozen Casseroles | | |
| Keep frozen until ready to serve | | 3-4 months |
| Deli & Vacuum-Packed Products | | |
| Store-prepared (or homemade) egg, chicken, tuna, ham, macaroni salads | 3-5 days | Does not freeze well |
| Pre-stuffed pork and lamb chops, chicken breasts stuffed with dressing | 1 day | Does not freeze well |
| Store-cooked convenience meals | 1-2 days | Does not freeze well |
| Commercial brand vacuum-packed dinners with USDA seal, unopened | 2 weeks | Does not freeze well |
| Soups and Stews | | |
| Vegetable or meat-added | 3-4 days | 2-3 months |
| Hamburger, Ground, and Stew Meats | | |
| Hamburger and stew meats | 1-2 days | 3-4 months |
| Ground turkey, veal, pork, lamb, and mixtures of them | 1-2 days | 3-4 months |
| Hot Dogs and Lunch Meats | | |
| Hot dogs: | | |
| Opened package | 1 week | In freezer wrap 1-2 months |
| Unopened package | 2 weeks | In freezer wrap 1-2 months |
| Lunch meats: | | |
| Opened | 3-5 days | In freezer wrap 1-2 months |
| Unopened | 2 weeks | In freezer wrap 1-2 months |

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|------------------------------------------------------------------|---------------------|-----------------------------|
| Bacon and Sausage | | |
| Bacon | 7 days | 1 month |
| Sausage, raw from pork, beef, turkey | 1-2 days | 1-2 months |
| Smoked breakfast links, patties | 7 days | 1-2 months |
| Hard sausage—pepperoni, jerky slices | 2-3 days | 1-2 months |
| Ham, Corned Beef | | |
| Corned beef, in pouch with pickling juices | 5-7 days | Drained, wrapped 1 month |
| Ham, canned, label says “Keep Refrigerated” | 6-9 months | Do not freeze |
| Ham, fully cooked: | | |
| Whole | 7 days | 1-2 months |
| Half | 3-5 days | 1-2 months |
| Slices | 3-4 days | 1-2 months |
| Fresh Meat | | |
| Steaks | | |
| Beef | 3-5 days | 6-12 months |
| Chops | | |
| Pork | 3-5 days | 4-6 months |
| Lamb | 3-5 days | 6-9 months |
| Roasts | | |
| Beef | 3-5 days | 6-12 months |
| Lamb | 3-5 days | 6-9 months |
| Pork and veal | 3-5 days | 4-6 months |
| Variety meats—tongue, brain, kidneys, liver, heart, chitterlings | 1-2 days | 3-4 months |
| Meat Leftovers | | |
| Cooked meat and main dishes | 3-4 days | 2-3 months |
| Gravy and meat broth | 1-2 days | 2-3 months |
| Fresh Poultry | | |
| Chicken or turkey | | |
| Whole | 1-2 days | 1 year |
| Pieces | 1-2 days | 9 months |
| Giblets | 1-2 days | 3-4 months |
| Leftover, Cooked Poultry | | |
| Fried chicken | 3-4 days | 4 months |
| Cooked poultry dishes | 3-4 days | 4-6 months |
| Pieces, plain | 3-4 days | 4 months |
| Pieces, covered with broth, gravy | 1-2 days | 6 months |
| Chicken nuggets, patties | 1-2 days | 1-3 months |