

## Cold Storage Chart

These short, but safe, time limits will help keep refrigerated food from spoiling or becoming dangerous to eat. Because freezing keeps food safe indefinitely, recommended storage times are for quality only.

Cold Storage Chart		
Product	Refrigerator 40 °F (4.4 °C)	Freezer 0 °F (-17.7 °C)
<b>Eggs</b>		
Fresh, in shell	3 to 5 weeks	Do not freeze
Raw yolks & whites	2 to 4 days	1 year
Hard cooked	1 week	Does not freeze well
<b>Liquid pasteurized eggs, egg substitutes</b>		
Opened	3 days	Does not freeze well
Unopened	10 days	1 year
<b>Mayonnaise, Commercial</b>		
Refrigerate after opening	2 months	Do not freeze
<b>Frozen Dinners &amp; Entrees</b>		
Keep frozen until ready to heat	—	3 to 4 months
<b>Deli &amp; Vacuum-Packed Products</b>		
Store-prepared (or homemade) egg, chicken, ham, tuna, & macaroni salads	3 to 5 days	Does not freeze well
<b>Hot dogs &amp; Luncheon Meats</b>		
<i>Hot dogs</i>		
Opened package	1 week	1 to 2 months
Unopened package	2 weeks	1 to 2 months
<i>Luncheon meat</i>		
Opened package	3 to 5 days	1 to 2 months
Unopened package	2 weeks	1 to 2 months
<b>Bacon &amp; Sausage</b>		
Bacon	7 days	1 month

<b>Sausage, raw — from chicken, turkey, pork, beef</b>	1 to 2 days	1 to 2 months
<b>Smoked breakfast links, patties</b>	7 days	1 to 2 months
<b>Hard sausage — pepperoni, jerky sticks</b>	2 to 3 weeks	1 to 2 months
<b>Summer sausage labeled "Keep Refrigerated"</b>		
<b>Opened</b>	3 weeks	1 to 2 months
<b>Unopened</b>	3 months	1 to 2 months
<b>Corned Beef</b>		
<b>Corned beef, in pouch with pickling juices</b>	5 to 7 days	Drained, 1 month
<b>Ham, canned labeled "Keep Refrigerated"</b>		
<b>Opened</b>	3 to 5 days	1 to 2 months
<b>Unopened</b>	6 to 9 months	Do not freeze
<b>Ham, fully cooked</b>		
<b>Vacuum sealed at plant, undated, unopened</b>	2 weeks	1 to 2 months
<b>Vacuum sealed at plant, dated, unopened</b>	"Use-By" date on package	1 to 2 months
<b>Whole</b>	7 days	1 to 2 months
<b>Half</b>	3 to 5 days	1 to 2 months
<b>Slices</b>	3 to 4 days	1 to 2 months
<b>Hamburger, Ground &amp; Stew Meat</b>		
<b>Hamburger &amp; stew meat</b>	1 to 2 days	3 to 4 months
<b>Ground turkey, veal, pork, lamb, &amp; mixtures of them</b>	1 to 2 days	3 to 4 months
<b>Fresh Beef, Veal, Lamb, Pork</b>		
<b>Steaks</b>	3 to 5 days	6 to 12 months
<b>Chops</b>	3 to 5 days	4 to 6 months
<b>Roasts</b>	3 to 5 days	4 to 12 months
<b>Variety meats — tongue, liver, heart, kidneys, chitterlings</b>	1 to 2 days	3 to 4 months
<b>Pre-stuffed, uncooked pork chops, lamb chops, or chicken breasts</b>	1 day	Does not freeze

stuffed with dressing		well
<b>Soups &amp; Stews</b> Vegetable or meat added	3 to 4 days	2 to 3 months
<b>Fresh Poultry</b>		
Chicken or turkey, whole	1 to 2 days	1 year
Chicken or turkey, pieces	1 to 2 days	9 months
Giblets	1 to 2 days	3 to 4 months
<b>Cooked Meat and Poultry Leftovers</b>		
Cooked meat & meat casseroles	3 to 4 days	2 to 3 months
Gravy & meat broth	3 to 4 days	2 to 3 months
Fried chicken	3 to 4 days	4 months
Cooked poultry casseroles	3 to 4 days	4 to 6 months
Poultry pieces, plain	3 to 4 days	4 months
Poultry pieces in broth, gravy	3 to 4 days	6 months
Chicken nuggets, patties	3 to 4 days	1 to 3 months
<b>Other Cooked Leftovers</b>		
Pizza, cooked	3 to 4 days	1 to 2 months
Stuffing, cooked	3 to 4 days	1 month