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
Eggs		
Fresh, in shell	4 to 5 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,	0.1	TD 11 0
opened	3 days	Don't freeze
unopened	10 days	1 year
Mayonnaise, commercial Refrigerate after opening	2 months	Don't freeze
terrigerate after opening	z montus	Don't neeze
TV Dinners, Frozen Casser		3 to 4 months
Keep frozen until ready to he	at	3 to 4 months
Deli & Vacuum-Packed Pro		D4-6- 3
Store-prepared	3 to 5 days	Don't freeze well
(or homemade)		
egg, chicken, tuna, ham, macaroni salads		
Pre-stuffed pork &		
lamb chops, chicken		
breasts stuffed w/dressing	1 day	Don't freeze well
Store-cooked convenience	1 day	Don't neeze wen
meals	3 to 4 days	Don't freeze well
Commercial brand	,	
vacuum-packed		
dinners with USDA seal,		
unopened	2 weeks	Don't freeze well
Raw Hamburger, Ground &	Stew Meat	
Hamburger & stew meats	1 to 2 days	3 to 4 months
Ground turkey, veal, pork,	v	
lamb	1 to 2 days	3 to 4 months
Ham, Corned Beef		
Corned beef in pouch	5 to 7 days	Drained, 1 month
with pickling juices		
Ham, canned, labeled		
"Keep Refrigerated,"		
unopened	6 to 9 months	Don't freeze
opened	3 to 5 days	1 to 2 months
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
Hot Dogs & Lunch Meats		(in freezer wrap)
Hot dogs, opened package	1 week	1 to 2 months
unopened package	2 weeks	1 to 2 months
Lunch meats,	≈ WCCN3	I to & IIIOIIUIS
opened package	3 to 5 days	1 to 2 months
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unopened package	2 weeks	1 to 2 months

Product	Refrigerator	Freezer
Soups & Stews		
Vegetable or meat-added		
& mixtures of them	3 to 4 days	2 to 3 months
Bacon & Sausage		
Bacon	7 days	1 month
Sausage, raw from pork,		
beef, chicken or turkey	1 to 2 days	1 to 2 months
Smoked breakfast links,	~ 1	4 . 0
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
opened	3 weeks	1 to 2 months
Fresh Meat (Beef, Veal, Lar	nb, & Pork)	0.1.10
Steaks	3 to 5 days	6 to 12 months
Chops	3 to 5 days	4 to 6 months
Roasts	3 to 5 days	4 to 12 months
Variety meats (tongue,		
kidneys, liver, heart, chitterlings)	1 to 9 days	2 to 4 months
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Meat Leftovers		
Cooked meat & meat dishes	3 to 4 days	2 to 3 months
Gravy & meat broth	1 to 2 days	2 to 3 months
Fresh Poultry		
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
Cooked Poultry, Leftover		
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,	v	
gravy	1 to 2 days	6 months
Chicken nuggets, patties	1 to 2 days	1 to 3 months
Fish & Shellfish		
Lean fish	1 to 2 days	6 months
Fatty fish	1 to 2 days	2 to 3 months
Cooked fish	3 to 4 days	4 to 6 months
Smoked fish	14 days	2 months
Fresh shrimp, scallops,	<i>j</i>	
crawfish, squid	1 to 2 days	3 to 6 months
	after opening	out of can
Canned seafood		