



## 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)
<b>Eggs</b>		
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
<b>Mayonnaise</b>		
Commercial, refrigerate after opening	2 months	Do not freeze
<b>TV Dinners, Frozen Casseroles</b>		
Keep frozen until ready to serve		3-4 months
<b>Deli &amp; Vacuum-Packed Products</b>		
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
<b>Soups and Stews</b>		
Vegetable or meat-added	3-4 days	2-3 months
<b>Hamburger, Ground, and Stew Meats</b>		
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
<b>Hot Dogs and Lunch Meats</b>		
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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<b>Bacon and Sausage</b>		
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
<b>Ham, Corned Beef</b>		
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
<b>Fresh Meat</b>		
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
<b>Meat Leftovers</b>		
Cooked meat and main dishes	3-4 days	2-3 months
Gravy and meat broth	1-2 days	2-3 months
<b>Fresh Poultry</b>		
Chicken or turkey		
Whole	1-2 days	1 year
Pieces	1-2 days	9 months
Giblets	1-2 days	3-4 months
<b>Leftover, Cooked Poultry</b>		
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