

Cold Food 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.

Product	Refrigerator (41°F)	Freezer (0°F)
<u>Eggs</u>		
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
Liquid pasteurized eggs, egg substitutes		
opened	3 days	Does not freeze well
unopened	10 days	1 year
<u>Mayonnaise</u>		
Commercial, refrigerate after opening	2 months	Do not freeze
<u>Frozen Dinners & Entrees</u>		
Keep frozen until ready to heat	3 to 4 months	
<u>Deli & Vacuum-Packed Products</u>		
Store-prepared (or homemade) egg, chicken, ham, tuna, & macaroni salads	3 to 5 days	Does not freeze well
<u>Hot dogs & Luncheon Meats</u>		
<u>Hot dogs</u>		
opened package	1 week	1 to 2 months
unopened package	2 weeks	1 to 2 months
<u>Luncheon meats</u>		
opened package	3 to 5 days	1 to 2 months
unopened package	2 weeks	1 to 2 months
<u>Bacon & Sausage</u>		
Bacon	7 days	1 month
Sausage, raw -- from chicken, turkey, pork, beef	1 to 2 days	1 to 2 months
Smoked breakfast links, patties	7 days	1 to 2 months
Hard sausage -- pepperoni, jerky sticks	2 to 3 weeks	1 to 2 months
Summer sausage – labeled "Keep Refrigerated"		
opened	3 weeks	1 to 2 months
unopened	3 months	1 to 2 months
<u>Ham, Corned Beef</u>		
Corned beef, in pouch with pickling juices	5 to 7 days	Drained, 1 month
Ham, canned -- labeled "Keep Refrigerated"		
opened	3 to 5 days	1 to 2 months
unopened	6 to 9 months	Do not freeze



Product	Refrigerator (41°F)	Freezer (0°F)
Ham, fully cooked vacuum sealed at plant, undated, unopened	2 weeks	1 to 2 months
Ham, fully cooked vacuum sealed at plant, dated, unopened	"Use-By" date on package	1 to 2 months
Ham, fully cooked		
Whole	7 days	1 to 2 months
Half	3 to 5 days	1 to 2 month
Slices	3 to 4 days	1 to 2 months
<u>Hamburger, Ground & Stew Meat</u>		
Hamburger & stew meat	1 to 2 days	3 to 4 months
Ground turkey, veal, pork, lamb, & mixtures of them	1 to 2 days	3 to 4 months
<u>Fresh Beef, Veal, Lamb, Pork</u>		
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, liver, heart, kidneys, chitterlings	1 to 2 days	3 to 4 months
Pre-stuffed, uncooked pork chops, lamb chops, or chicken breasts stuffed with dressing	1 day	Does not freeze well
<u>Soups & Stews</u>		
Vegetable or meat added	3 to 4 days	2 to 3 months
<u>Cooked Meat Leftovers</u>		
Cooked meat & meat casseroles	3 to 4 days	2 to 3 months
Gravy & meat broth	1 to 2 days	2 to 3 months
<u>Fresh Poultry</u>		
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
<u>Cooked Poultry Leftovers</u>		
Fried chicken	3 to 4 days	4 months
Cooked poultry casseroles	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
Pizza , cooked	3 to 4 days	1 to 2 months
Stuffing , cooked	3 to 4 days	1 month

For further information, contact:
 USDA Meat and Poultry Hotline:
 1-800-535-4555 (Toll-free Nationwide)
 1-800-256-7072 (TTY)
 FSIS Web site: www.fsis.usda.gov

