

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, over-wrap 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 boiled	1 week	Doesn't freeze well
Liquid pasteurized eggs or egg substitutes, opened	3 days	Don't freeze
Liquid pasteurized eggs or egg substitutes, unopened	10 days	1 year
Mayonnaise, commercial Refrigerate after opening	2 months	Don't freeze

Product	Refrigerator	Freezer
TV Dinners, Frozen Casseroles Keep frozen until ready to heat		3 to 4 months

Deli & Vacuum-Packed Products	Refrigerator	Freezer
Store-prepared (or homemade) egg, chicken, tuna, ham,	3 to 5 days	Don't freeze well

macaroni salads

Pre-stuffed pork & lamb chops, chicken breasts stuffed w/dressing	1 day	Don't freeze well
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Store-cooked convenience meals	3 to 4 days	Don't freeze well
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Commercial brand vacuum-packed dinners with USDA seal, unopened	2 weeks	Don't freeze well
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Raw Hamburger, Ground & Stew Meat

Hamburger & stew meats

Refrigerator

1 to 2 days

Freezer

3 to 4 months

Ground turkey, veal, pork, lamb

1 to 2 days

3 to 4 months

Ham, Corned Beef

Corned beef in pouch with pickling juices

Refrigerator

5 to 7 days

Freezer

Drained, 1 month

Ham, canned, labeled "Keep Refrigerated," unopened

6 to 9 months

Don't freeze

Ham, canned, labeled "Keep Refrigerated," 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

Hot dogs, opened package

Refrigerator

1 week

**Freezer
(in freezer wrap)**

1 to 2 months

Hot dogs, unopened package

2 weeks

1 to 2 months

Lunch meats, opened package

3 to 5 days

1 to 2 months

Lunch meats, unopened package

2 weeks

1 to 2 months

Soups & Stews

Vegetable or meat-added & mixtures of them

Refrigerator

3 to 4 days

Freezer

2 to 3 months

Bacon & Sausage

Bacon

Refrigerator

7 days

Freezer

1 month

Sausage, raw from pork, beef, chicken or turkey

1 to 2 days

1 to 2 months

Smoked breakfast links, patties

7 days

1 to 2 months

Summer sausage labeled "Keep Refrigerated," unopened

3 months

1 to 2 months

Summer sausage labeled "Keep Refrigerated," opened

3 weeks

1 to 2 months

Fresh Meat (Beef, Veal, Lamb, & Pork)

Steaks

Refrigerator

3 to 5 days

Freezer

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 2 days

3 to 4 months

Meat Leftovers

Cooked meat & meat dishes

Refrigerator

3 to 4 days

Freezer

2 to 3 months

Gravy & meat broth

1 to 2 days

2 to 3 months

Fresh Poultry

Chicken or turkey, whole

Refrigerator

1 to 2 days

Freezer

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

Refrigerator

3 to 4 days

Freezer

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, gravy

1 to 2 days

6 months

Chicken nuggets, patties

1 to 2 days

1 to 3 months

Fish & Shellfish

Lean fish

Refrigerator

1 to 2 days

Freezer

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, crawfish, squid

1 to 2 days

3 to 6 months

Canned seafood

*after opening**out of can*

Pantry, 5 years

3 to 4 days

2 months