

# KNOW YOUR TEMPERATURES & STORAGE TIMES

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 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
Mayonnaise Commercial, 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>		
Hot dogs		
opened package	1 week	1 to 2 months
unopened package	2 weeks	1 to 2 months

Product	Refrigerator 40 °F (4.4 °C)	Freezer 0 °F (-17.7 °C)
<b>Luncheon meat</b>		
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
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
<b>SUMMER SAUSAGE labelled "Keep Refrigerated"</b>		
Opened	3 weeks	1 to 2 months
Unopened	3 months	1 to 2 months
<b>HAM, CORNED BEEF</b>		
Corned beef, in pouch with pickling juices	5 to 7 days	Drained, 1 month
<b>Ham, canned labelled "Keep Refrigerated"</b>		
Opened	3 to 5 days	1 to 2 months
Unopened	6 to 9 months	Do not freeze

Product	Refrigerator 40 °F (4.4 °C)	Freezer 0 °F (-17.7 °C)
<b>HAM, FULLY COOKED</b>		
Vacuum sealed at plant, undated, unopened	2 weeks	1 to 2 months
vacuum sealed at plant, dated, unopened	“Use-By” date on package	
Whole Half Slices	7 days 3 to 5 days 3 to 4 days	
<b>HAMBURGER, GROUND &amp; STEW MEAT</b>		
Hamburger & stew meat	1 to 2 days	3 to 4 months
Ground turkey, veal, pork, lamb, & mixtures of them		
<b>FRESH BEEF, VEAL, LAMB, PORK</b>		
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
<b>SOUPS &amp; STEWS</b>		
Vegetable or meat added Cooked meat & meat casseroles	3 to 4 days	2 to 3 months

Product	Refrigerator 40 °F (4.4 °C)	Freezer 0 °F (-17.7 °C)
<b>COOKED MEAT LEFTOVERS</b>		
Gravy & meat broth	3 to 4 days	2 to 3 months
	3 to 4 days	
<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 POULTRY LEFTOVERS</b>		
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	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