Refrigerator Storage Chart

Cold Storage - These SHORT but safe time limits will help keep refrigerated food from spoiling or becoming dangerous to eat and will keep frozen food at top quality.

USDA's meat & poultry hotline: 1-800-535-4555

Product	Refrigerator	Freezer
	(40 degrees F)	(0 degrees F)
Eggs	_	
Fresh, in shell	3 weeks	Don't freeze
Hardcooked	1 week	Don't freeze well
Egg substitutes, opened	3 days	Don't freeze
Unopened	0 days	1 year
TV Dinners/ Frozen Casseroles		
Keep frozen until ready to serve		3-4 months
Deli & Vacuum-Packed Products		
Store-prepared (or homemade) salads	3-5 days	Don't freeze well
Mayonnaise, commercial		
Refrigerate after opening	2 months	Don't freeze
Ground Meats		
Beef, turkey, chicken, pork	1-2 days	3-4 months
Hotdogs & Lunch Meats		
Hotdogs, opened package	1 week	
Unopened package*	2 weeks	
Lunch meats, opened	3-5 days	
Unopened*	2 weeks	
*But not more than one week after the s	sell-by-dates	

Product	Refrigerator (40 degrees F)	Freezer (0 degrees F)
Bacon & Sausage Bacon Sausage, raw Precooked smoked breakfast links, patties	7 days 1-2 days 7 days	1 month 1-2 months 1-2 months
Ham Ham, canned shelf stable Label says keep refrigerated Ham, fully cooked - whole Ham, fully cooked - half and slices	shelf-2 years at room to 6-9 months 7 days 3-5 days	temperature Don't freeze 1-2 months 1-2 months
Fresh Meat Beef, steaks, roasts Pork, chops, roasts Lamb, chops, roasts Veal, roast	3-5 days 3-5 days 3-5 days 3-5 days	6-12 months 4-6 months 6-9 months 4-6 months
Meat Leftovers Cooked meat and meat dishes, soups & stews Gravy and meat broth	3-4 days 1-2 days	2-3 months 2-3 months
Fresh Poultry Chicken or turkey, whole Chicken or turkey pieces	1-2 days 1-2 days	1 year 9 months
Cooked Poultry, Leftover Fried Chicken Cooked Poultry	3-4 days 3-4 days	4 months 4-6 months

IF IN DOUBT - THROW IT OUT!

