

Cold Storage

These time limits will help maintain food quality and safety

Product	Refrigerate (4°C)	Freezer (-18°C)
Eggs Fresh in shell Raw yolks, whites Hard-cooked Liquid Pasteurized eggs or egg substitute, - opened - unopened	3 weeks 2-4 days 1 week 3 days 10 days	don't freeze 4 months don't freeze don't freeze 4 months
Mayonnaise commercial (refrigerate after opening)	2 months	don't freeze
TV Dinners, Frozen Casseroles Keep frozen until ready to serve		3 months
Deli and Vacuum - Packed Products Store prepared (or homemade) egg, chicken, tuna, ham, macaroni salads Stuffed pork and lamb chops, stuffed chicken breasts Store-cooked convenience meals Commercial brand vacuum-packed dinners	2-3 days 1 day 1-2 days 2 weeks unopened	These products don't freeze well
Soups and Stews Vegetable or meat-added	3-4 days	2-3 months
Hamburger, Ground & Stew meats Hamburger and stew meats Ground turkey, veal, pork, lamb and mixture of them	1-2 days 1-2 days	3-4 months 3-4 months
Hot Dogs and Lunch Meats Hot dogs - opened - unopened Lunch meats - opened - unopened	1 week 2 weeks 3-5 days 2 weeks	in freezer wrap, 1-2 months

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Seafoods Fish, shellfish and other seafoods <i>NOTE: Refrigerated shelf life of raw seafood can be extended by covering in ice.</i>	1-2 days	4-6 months
Bacon and Sausage Bacon Sausage, raw from pork, beef, turkey Hard sausage - pepperoni, jerky sticks	7 days 1-2 days 2-3 weeks	1 month 1-2 months 1-2 months
Ham, Corned Beef Corned beef - in pouch with pickling juices Ham (canned) - label says keep refrigerated Ham, fully cooked, whole Ham, fully cooked, half Ham, fully cooked, slices	5-7 days 6-9 months 7 days 3-5 days 3-4 days	Drained, wrapped 1 month don't freeze 1-2 months 1-2 months 1-2 months
Fresh Meat Steaks, beef Chops, pork Chops, lamb Roasts, beef Roasts, lamb Roasts, pork and veal Variety meats: tongue, brain, kidney, liver, heart, chitterlings	3-5 days 3-5 days 3-5 days 3-5 days 3-5 days 3-5 days 1-2 days	6-12 months 4-6 months 6-9 months 6-12 months 6-9 months 4-6 months 3-4 months
Meat Leafovers Cooked meat and meat dishes 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 Giblets	1-2 days	1 year 9 months 3-4 months
Cooked Poultry Fried chicken Cooked poultry dishes Pieces, plain Pieces covered with broth, gravy Chicken nuggets, patties	3-4 days 3-4 days 3-4 days 1-2 days 1-2 days	4 months 4-6 months 4 months 6 months 1-3 months