



Storage Times for the Refrigerator and Freezer

These short but safe time limits for home-refrigerated foods will keep them from spoiling or becoming dangerous to eat. The guidelines for freezer storage are for quality only. Frozen foods remain safe indefinitely. For storage times for eggs and foods made with eggs, see **Egg Storage Chart**.

| CATEGORY | FOOD | REFRIGERATOR (40°F OR BELOW) | FREEZER (0°F or Below) |
|------------------------------------|--|----------------------------------|--|
| Salads | Egg, chicken, ham, tuna and macaroni salads | 3-5 days | Does not freeze well |
| Hot dogs | Opened package Unopened package | 1 week 2 weeks | 1-2 months 1-2 months |
| Luncheon meat | Open package or deli sliced Unopened package | 3-5 days 2 weeks | 1-2 months 1-2 months |
| Bacon and sausage | Bacon Sausage, raw — from chicken, turkey, pork, beef | 7 days 1-2 days | 1 month 1-2 months |
| Hamburger and other ground meats | Hamburger, ground beef, turkey, veal, pork, lamb and mixtures of these | 1-2 days | 3-4 months |
| Fresh beef, veal, lamb and pork | Steaks Chops Roasts | 3-5 days 3-5 days 3-5 days | 6-12 months 4-6 months 4-12 months |
| Fresh poultry | Chicken or turkey, whole Chicken or turkey, pieces | 1-2 days 1-2 days | 1 year 9 months |
| Soups and stews | Vegetable or meat added | 3-4 days | 2-3 months |
| Leftovers | Cooked meat or poultry Chicken nuggets or patties Pizza | 3-4 days 3-4 days 3-4 days | 2-6 months 1-3 months 1-2 months |

THE FOUR WAYS TO FIGHT BAC!











We develop and promote effective education programs to reduce foodborne illness risk for consumers.

