

Food Safety Cold Storage Chart

Be aware of how long foods have been in your refrigerator
When in doubt, throw it out!

PRODUCT	REFRIGERATOR (40 °F)	FREEZER (0 °F)
EGGS		
Fresh, in shell	3 to 5 weeks	Don't freeze
Raw yolks, whites	2 to 4 days	1 year
Hardcooked	1 week	Don't freeze well
Liquid pasteurized eggs, egg substitutes		
opened	3 days	Don't freeze well
unopened	10 days	1 year
MAYONNAISE		
Commercial refrigerate after opening	2 months	Doesn't freeze
DELI & VACUUM-PACKED PRODUCTS		
Store-prepared (or homemade) egg, well chicken, ham, tuna, macaroni salads	3 to 5 days	Doesn't freeze
Entrees, hot or cold	3 to 4 days	2 to 3 months
HOT DOGS & LUNCHEON MEATS		
Hot dogs,		
opened package	1 week	1 to 2 months
unopened package	2 weeks	1 to 2 months
Luncheon meats,		
opened package	3 to 5 days	1 to 2 months
unopened package	2 weeks	1 to 2 months
BACON & SAUSAGE		
Bacon	7 days	1 month
Sausage, raw from chicken, turkey, pork, beef	1 to 2 days	1 to 2 months

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BACON & SAUSAGE (continued)		
Smoked breakfast links, patties	7 days	1 to 2 months
Hard sausage--pepperoni, jerky sticks	2 to 3 weeks	1 to 2 months
Summer sausage--labeled "Keep Refrigerated"		
opened	3 weeks	1 to 2 months
unopened	3 months	1 to 2 months
HAM, CORNED BEEF		
Corned beef, in pouch with pickling juices	5 to 7 days	Drained, 1 month
Ham, canned--labeled "Keep Refrigerated"		
opened	3 to 5 days	1 to 2 months
unopened	6 to 9 months	Doesn't freeze
Ham, fully cooked vacuum sealed at plant, undated, unopened	2 weeks	1 to 2 months
Ham, fully cooked vacuum sealed at plant, dated, unopened	"use by" date on package	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
HAMBURGER, GROUND & STEW MEAT		
Hamburger & stew meat	1 to 2 days	3 to 4 months
Ground turkey, veal, pork, lamb & mixtures of them	1 to 2 days	3 to 4 months
FRESH BEEF, VEAL, LAMB, PORK		
Steaks	3 to 5 days	6 to 12 months
Chops	3 to 5 days	4 to 6 months

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FRESH BEEF, VEAL, LAMB, PORK (continued)		
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 breast stuffed with dressing	1 day	Don't freeze well
SOUP & STEWS		
Vegetable or meat added	3 to 4 days	2 to 3 months
MEAT LEFTOVERS		
Cooked meat and meat casseroles	3 to 4 days	2 to 3 months
Gravy and meat broth	1 to 2 days	2 to 3 months
FRESH POULTRY		
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
COOKED POULTRY		
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	1 to 2 days	6 months
Chicken nuggets, patties	1 to 2 days	1 to 3 months
PIZZA		
Pizza	3 to 4 days	1 to 2 months

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STUFFING		
Stuffing--cooked	3 to 4 days	1 month
TV DINNERS/FROZEN CASSEROLES		
Keep frozen until ready to serve	3 weeks unopened	3-4 months
JUICES IN CARTONS, FRUIT DRINKS, PUNCH	7 to 10 days opened	8 to 12 months
DAIRY		
Butter	1 to 3 months	6 to 9 months
Buttermilk	7 to 14 days	3 months
Cheese, Hard (such as Cheddar, Swiss)	6 months, unopened 3 to 4 weeks, opened	6 months
Cheese Soft (such as Brie, Bel Paese)	1 week	6 months
Cottage Cheese, Ricotta	1 week	Doesn't freeze well
Cream Cheese	2 weeks	Doesn't freeze well
Cream--Whipped, ultra-pasteurized	1 month	Doesn't freeze
Cream--Whipped, Sweetened	1 day	1 to 2 months
Cream--Aerosol can, real whipped cream	3 to 4 weeks	Doesn't freeze
Cream--Aerosol can, non dairy topping	3 months	Doesn't freeze
Cream, Half and Half	3 to 4 days	4 months
Eggnog, commercial	3 to 5 days	6 months
Margarine	4 to 5 months	12 months
Milk	7 days	3 months
Pudding	package date; 2 days after opening	Doesn't freeze
Sour cream	7 to 21 days	Doesn't freeze
Yogurt	7 to 14 days	1 to 2 months

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DOUGH		
Tube cans of rolls, biscuits, pizza dough, etc.	Use-by-date	Don't freeze
Ready-to-bake pie crust	Use-by-date	2 months
Cookie dough	Use-by-date unopened or opened	2 months
FISH		
Lean fish (cod, flounder, haddock, sole, etc.)	1 to 2 days	6 months
Fatty fish (bluefish, mackerel, salmon, etc.)	1 to 2 days	2 to 3 months
Cooked fish	3 to 4 days	4 to 6 months
Smoked fish	14 days or date on vacuum package	2 months in vacuum package
SHELLFISH		
Shrimp, scallops, crayfish, squid, shucked clams, mussels and oysters	1 to 2 days	3 to 6 months
Live clams, mussels, crab, lobster and oysters	2 to 3 days	2 to 3 months
Cooked shellfish	3 to 4 days	3 months
VEGETABLES		
	RAW	BLANCHED/COOKED
Beans, green or waxed	3-4 days	8 months
Carrots	2 weeks	10-12 months
Celery	1-2 weeks	10-12 months
Lettuce, leaf	3-7 days	Don't freeze
Lettuce, iceberg	1-2 weeks	Don't freeze
Spinach	1-2 days	10-12 months
Squash, summer	4-5 days	10-12 months
Squash, winter	2 weeks	10-12 months
Tomatoes	2-3 days	2 months

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