

Food Storage 101

Canned Foods

Food	Refrigerator (40°F)	Freezer (0°F)
Home canned foods	3 to 4 days	
High-acid canned goods. Examples: juices (tomato, orange, lemon, lime, and grapefruit); tomatoes; grapefruit, pineapple, apples and apple products, mixed fruit, peaches, pears, plums, all berries, pickles, sauerkraut, and foods treated with vinegar-based sauces or dressings like German potato salad and sauerbraten.	5 to 7 days	
Low-acid canned goods. Examples: canned meat and poultry, stews, soups (except tomato), spaghetti (noodle and pasta) products, potatoes, corn, carrots, spinach, beans, beets, peas, and pumpkin.	3 to 4 days	

Eggs

Food	Refrigerator (40°F)	Freezer (0°F)
Fresh, in shell	3 to 5 weeks	
Hard Cooked	1 week	
Liquid pasteurized eggs or egg substitutes: OPENED	3 days	
Liquid pasteurized eggs or egg substitutes: UNOPENED	10 days	1 year
Mayonnaise, commercial: refrigerate after opening	2 months	
Raw yolks, whites	2 to 4 days	1 year



Fish & Shellfish

Food	Refrigerator (40°F)	Freezer (0°F)
Fish and Shellfish leftovers	3 to 4 days	3 months
Fresh fish	1 to 2 days	3 to 8 months
Fresh Shellfish	1 to 2 days	3 to 12 months
Tuna and other seafood in retort pouches	3 to 4 days	

Meat & Poultry

Food	Refrigerator (40°F)	Freezer (0°F)
Chops	3 to 5 days	4 to 12 months
Hamburger & stew meats, raw	1 to 2 days	3 to 4 months
Roasts	3 to 5 days	4 to 12 months
Steaks	3 to 5 days	4 to 12 months
Variety meats (tongue, kidneys, liver, heart, chitterlings)	1 to 2 days	3 to 4 months

Ham, Corned Beef

Food	Refrigerator (40°F)	Freezer (0°F)
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
Ham, canned, labeled "Keep Refrigerated" UNOPENED	6 to 9 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
Ham, fully cooked, whole	7 days	1 to 2 months
Meat or poultry products in retort pouches	3 to 4 days	



Bacon & Sausage

Food	Refrigerator (40°F)	Freezer (0°F)
Bacon	7 days	1 month
Cooked meat & meat dishes	3 to 4 days	2 to 3 months
Gravy & meat broth	3 to 4 days	2 to 3 months
Sausage, raw from pork, beef, chicken or turkey	1 to 2 days	1 to 2 months
Smoked breakfast links, patties	7 days	1 to 2 months
Summer sausage, labeled "Keep Refrigerated" OPENED	3 weeks	1 to 2 months
Summer sausage, labeled "Keep Refrigerated" UNOPENED	3 months	1 to 2 months

Raw Hamburger, Ground & Stew Meat

Food	Refrigerator (40°F)	Freezer (0°F)
Ground turkey, veal, pork, lamb	1 to 2 days	3 to 4 months
Hamburger, stew meats	1 to 2 days	3 to 4 months

Deli & Vacuum-Packed Products

Food	Refrigerator (40°F)	Freezer (0°F)
Commerical brand vacuum-packed dinners with USDA seal, unopened	2 weeks	
Pre-stuffed pork & lamb chops, chicken breasts stuffed with dressing	1 day	
Store-cooked convenience meals	3 to 4 days	



Hotdogs & Lunch Meats

Food	Refrigerator (40°F)	Freezer (0°F)
Hotdogs: OPENED	1 week	1 to 2 months
Hotdogs: UNOPENED	2 weeks	1 to 2 months
Lunch meats: OPENED	3 to 5 days	1 to 2 months
Lunch meats: UNOPENED	2 weeks	1 to 2 months

Fresh Poultry

Food	Refrigerator (40°F)	Freezer (0°F)
Chicken or turkey, whole	1 to 2 days	1 year
Chicken or turkey, parts	1 to 2 days	9 months
Giblets	1 to 2 days	3 to 4 months

Cooked Poultry, Leftover

Food	Refrigerator (40°F)	Freezer (0°F)
Chicken nuggets, patties	3 to 4 days	1 to 3 months
Cooked poultry dishes	3 to 4 days	4 to 6 months
Fried chicken	3 to 4 days	4 months
Pieces covered with broth, gravy	3 to 4 days	6 months
Pieces, plain	3 to 4 days	4 months



Prepared Foods

Food	Refrigerator (40°F)	Freezer (0°F)
Rice and dried pasta	After cooking, 3 to 4 days	
Pizza	3 to 4 days	1 to 2 months
TV dinner, frozen casseroles (keep frozen until ready to heat)	3 to 4 days	3 to 4 months
Soups & stews, vegetable or meat-added & mixtures of them	3 to 5 days	2 to 3 months
Store-preared (or homemade) egg, chicken, tuna, ham, macaroni salads		

