

<b>Cold Storage Chart, USDA: Product</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
<b>Eggs; Liquid pasteurized eggs</b>		
Fresh, in shell	3 to 5 weeks	Do not freeze
Raw yolks and whites	2 to 4 days	1 year
Hard cooked	1 week	Does not freeze well
Liquid pasteurized eggs, egg substitutes Opened	3 days	Does not freeze well
Liquid pasteurized eggs, egg substitutes Unopened	10 days	1 year
<b>Mayonnaise, Commercial</b>		
Refrigerate after opening	2 months	Do not freeze
<b>Frozen Dinners and Entrees</b>		
Keep frozen until ready to heat	—	3 to 4 months
<b>Deli &amp; Vacuum-Packed Products</b>		
Store-prepared (or homemade) egg, chicken, ham, tuna and macaroni salads	3 to 5 days	Does not freeze well
<b>Hot dogs</b>		
Opened package	1 week	1 to 2 months
Unopened package	2 weeks	1 to 2 months
<b>Luncheon Meats</b>		
Opened package	3 to 5 days	1 to 2 months
Unopened package	2 weeks	1 to 2 months
<b>Bacon &amp; Sausage</b>		
Bacon	7 days	1 month
Sausage, raw—from chicken, turkey, pork or beef	1 to 2 days	1 to 2 months
Smoked breakfast links, patties	7 days	1 to 2 months
Hard sausage—pepperoni, jerky sticks	2 to 3 weeks	1 to 2 months
<b>Summer sausage labeled “Keep Refrigerated”</b>		
Opened	3 weeks	1 to 2 months
Unopened	3 months	1 to 2 months
<b>Corned Beef</b>		
Corned beef, in pouch with pickling juices	5 to 7 days	Drained, 1 month

<b>Ham, canned labeled “Keep Refrigerated”</b>		
Opened	3 to 5 days	1 to 2 months
Unopened	6 to 9 months	Do not freeze
<b>Ham, Fully Cooked</b>		
Vacuum sealed at plant, undated, unopened	2 weeks	1 to 2 months
Vacuum sealed at plant, dated, unopened	“Use-By” date on pack-	1 to 2 months
Whole	7 days	1 to 2 months
Half	3 to 5 days	1 to 2 months
Slices	3 to 4 days	1 to 2 months
<b>Hamburger, Ground and Stew Meat</b>	1 to 2 days	3 to 4 months
<b>Ground turkey, veal, pork, lamb, &amp; mixtures of them</b>	1 to 2 days	3 to 4 months
<b>Fresh Beef, Veal, Lamb, Pork</b>		
Steaks	3 to 5 days	6 to 12 months
Chops	3 to 5 days	4 to 6 months
Roasts	3 to 5 days	4 to 12 months
Variety meats — tongue, liver, heart, chitterlings	1 to 2 days	3 to 4 months
Pre-stuffed, uncooked pork chops, lamb chops, and	1 day	Does not freeze well
Soups & Stews, Vegetable or meat added	3 to 4 days	2 to 3 months
<b>Fresh Poultry</b>		
Chicken or turkey, whole	1 to 2 days	1 year
Chicken or turkey, pieces	1 to 2 days	9 months
<b>Cooked Meat &amp; Poultry Leftovers</b>		
Cooked meat & meat casseroles	3 to 4 days	2 to 3 months
Gravy & meat broth	1 to 2 days	2 to 3 months
Fried chicken	3 to 4 days	4 months
Cooked poultry casseroles	3 to 4 days	4 to 6 months
Poultry pieces, plain	3 to 4 days	4 months
Poultry pieces in broth, gravy	1 to 2 days	6 months
Chicken nuggets, patties	1 to 2 days	1 to 3 months
<b>Other Cooked Leftovers</b>		
Pizza, cooked	3 to 4 days	1 to 2 months
Stuffing, cooked	3 to 4 days	1 month