










REFRIGERATOR & FREEZER STORAGE TIMES TABLE

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.

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

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