

Cold Storage Chart

These short, but safe, time limits will help keep refrigerated food from spoiling or becoming dangerous to eat. Because freezing keeps food safe indefinitely, recommended storage times are for quality only.

Cold Storage Chart		
Product	Refrigerator (40°F)	Freezer (0°F)
Eggs		
Fresh, in shell	3 to 5 weeks	Do not freeze
Raw yolks & 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
Unopened	10 days	1 year
Mayonnaise, Commercial		
Refrigerate after opening	2 months	Do not freeze
Frozen Dinners & Entrees		
Keep frozen until ready to heat	-	3 to 4 months
Deli & Vacuum-Packed Products		
Store-prepared (or homemade) egg, chicken, ham, tuna, & macaroni salads	3 to 5 days	Does not freeze well
Hot dogs & Luncheon Meats		
Hot dogs		
Opened package	1 week	1 to 2 months
Unopened package	2 weeks	1 to 2 months
Luncheon meat		
Opened package	3 to 5 days	1 to 2 months
Unopened package	2 weeks	1 to 2 months

Cold Storage Chart (continued)		
Product	Refrigerator (40°F)	Freezer (0°F)
Bacon & Sausage		
Bacon	7 days	1 month
Sausage, raw – from chicken, turkey, pork, 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
Summer sausage Labeled “Keep Refrigerated”		
Opened	3 weeks	1 to 2 months
Unopened	3 months	1 to 2 months
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	Do not freeze
Ham, fully cooked		
Vacuum sealed at plant, undated, unopened	2 weeks	1 to 2 months
Vacuum sealed at plant, dated, unopened	"Use-By" date on package	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
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
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 breasts stuffed with dressing	1 day	Does not freeze well
Soups & Stews Vegetable or meat added	3 to 4 days	2 to 3 months

Cold Storage Chart (continued)		
Product	Refrigerator (40°F)	Freezer (0°F)
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 Meat and Poultry Leftovers		
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
Other Cooked Leftovers		
Pizza, cooked	3 to 4 days	1 to 2 months
Stuffing, cooked	3 to 4 days	1 month

Content Source: USDA Food Safety and Inspection Service
Fact Sheet 9-8-2006

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