

Cold Food Storage Guide

Amount of time to safely store in:

	Refrigerator (40° F)	Freezer (0° F)
Eggs		
Fresh, in shell	3 weeks	Don't freeze
Raw yolks, white	2-4 days	1 year
Hard-cooked	1 week	Don't freeze
Deli & Vacuum-Packed Products		
Store-prepared (or homemade) egg, chicken, tuna, ham, macaroni salads	3-5 days	Don't freeze
Pre-stuffed pork & lamb chops, chicken breast stuffed with dressing	1 day	Don't freeze
Store-cooked convenience meals	1-2 days	Don't freeze
Hard sausage - pepperoni, jerky sticks	2-3 weeks	1-2 months
Ham, Corned Beef		
Corned beef in pouch with pickling juices	5-7 days	Drained, wrapped 1 month
Ham, canned - label says keep refrigerated	6-9 months	Don't freeze
Ham, fully cooked - whole	7 days	1-2 months
Soups & Stews		
Vegetable or meat-added	3-4 days	2-3 months
Hamburger & stew meats	1-2 Days	3-4 months
Ground turkey, veal, pork, lamb & mixtures of them	1-2 days	3-4 months
Hotdogs		
Opened package	1 week	Wrapped, 1-2 months
Unopened package	2 weeks	Wrapped, 1-2 months
Lunch Meats		
Opened package	3-5 days	Wrapped, 1-2 months
Unopened package	2 weeks	Wrapped, 1-2 months
Bacon & Sausage		
Bacon	7 days	1 month
Smoked breakfast links, patties	7 days	1-2 months
Sausage, raw from pork, beef, turkey	1-2 days	1-2 months
Variety meats - tongue, brain, kidneys, liver, heart, chitterlings	1-2 days	3-4 days
Meat Leftovers		
Cooked meat and meat dishes	3-4 days	2-3 months
Gravy and meat broth	1-2 days	2-3 days
Fresh Poultry		
Chicken or turkey, whole	1-2 days	1 year
Chicken or turkey pieces	1-2 days	9 months
Giblets	1-2 days	3-4 months
Cooked Poultry, Leftover		
Fried chicken	3-4 Days	4 months
Cooked poultry dishes	3-4 days	4-6 months
Pieces plain	3-4 days	4 months
Pieces covered with broth, gravy	1-2 days	6 months

Chicken nuggets, patties

1-2 days

1-3 months