

## Cold Food Storage Chart

| Food  | Type   | Refrigerator [40°F (4°C) or below] | Freezer [0°F (-18°C) or below]   |
|---|--|------------------------------------|----------------------------------|
| <b>Salad</b>                                      | Egg, chicken, ham, tuna, and macaroni salads   | 3 to 4 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 meat</b>                              | Opened package or deli sliced  | 3 to 5 days                        | 1 to 2 months                    |
|   | Unopened package   | 2 weeks                            | 1 to 2 months                    |
| <b>Bacon and sausage</b>                          | Bacon  | 1 week                             | 1 month                          |
|   | Sausage, raw, from chicken, turkey, pork, or beef  | 1 to 2 days                        | 1 to 2 months                    |
|   | Sausage, fully cooked, from chicken, turkey, pork, or beef                                     | 1 week                             | 1 to 2 months                    |
|   | Sausage, purchased frozen  | After cooking, 3-4 days            | 1-2 months from date of purchase |
| <b>Hamburger, ground meats and ground poultry</b> | Hamburger, ground beef, turkey, chicken, other poultry, veal, pork, lamb, and mixtures of them | 1 to 2 days                        | 3 to 4 months                    |
| <b>Fresh beef, veal, lamb, and pork</b>           | Steaks   | 3 to 5 days                        | 4 to 12 months                   |
|   | Chops  | 3 to 5 days                        | 4 to 12 months                   |
|   | Roasts   | 3 to 5 days                        | 4 to 12 months                   |
| <a href="#">Ham</a>                               | Fresh, uncured, uncooked   | 3 to 5 days                        | 6 months                         |
|   | Fresh, uncured, cooked   | 3 to 4 days                        | 3 to 4 months                    |
|   | Cured, cook-before-eating, uncooked  | 5 to 7 days or "use by" date       | 3 to 4 months                    |

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|----------------------|---|------------------------------------|--------------------------------|
|                      | Fully-cooked, vacuum-sealed at plant, unopened  | 2 weeks or "use by" date           | 1 to 2 months                  |
|                      | Cooked, store-wrapped, whole  | 1 week                             | 1 to 2 months                  |
|                      | Cooked, store-wrapped, slices, half, or spiral cut  | 3 to 5 days                        | 1 to 2 months                  |
|                      | Country ham, cooked   | 1 week                             | 1 month                        |
|                      | Canned, labeled "Keep Refrigerated," unopened   | 6 to 9 months                      | Do not freeze                  |
|                      | Canned, shelf-stable, opened<br><br><b>Note:</b> An unopened, shelf-stable, canned ham can be stored at room temperature for 2 years. | 3 to 4 days                        | 1 to 2 months                  |
|                      | Prosciutto, Parma or Serrano ham, dry Italian or Spanish type, cut  | 2 to 3 months                      | 1 month                        |
| <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>Fin Fish</b>      | Fatty Fish (bluefish, catfish, mackerel, mullet, salmon, tuna, etc.)  | 1 - 3 Days                         | 2 - 3 Months                   |
|                      | Lean Fish (cod, flounder, haddock, halibut, sole, etc.)   |                                    | 6 - 8 Months                   |
|                      | Lean Fish (pollock, ocean perch, rockfish, sea trout.)  |                                    | 4 - 8 Months                   |
| <b>Shellfish</b>     | Fresh Crab Meat   | 2 - 4 Days                         | 2 - 4 Months                   |

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|--------------------|---|--|--|
|                    | Fresh Lobster   | 2 - 4 Days   | 2 - 4 Months   |
|                    | Live Crab, Lobster  | 1 day .  | Not recommended  |
|                    | Live Clams, Mussels, Oysters, and Scallops  | 5 - 10 Days  | Not recommended  |
|                    | Shrimp, Crayfish  | 3 - 5 Days   | 6 - 18 Months  |
|                    | Shucked Clams, Mussels, Oysters, and Scallops   | 3 - 10 Days  | 3 - 4 Months   |
|                    | Squid   | 1 - 3 Days   | 6 - 18 Months  |
| <b>Eggs</b>        | Raw eggs in shell   | 3 to 5 weeks   | Do not freeze in shell. Beat yolks and whites together, then freeze. |
|                    | Raw egg whites and yolks<br><b>Note:</b> Yolks do not freeze well                             | 2 to 4 days  | 12 months  |
|                    | Raw egg accidentally frozen in shell<br><b>Note:</b> Toss any frozen eggs with a broken shell | Use immediately after thawing                        | Keep frozen, then refrigerate to thaw                                |
|                    | Hard-cooked eggs  | 1 week   | Do not freeze  |
|                    | Egg substitutes, liquid, unopened   | 1 week   | Do not freeze  |
|                    | Egg substitutes, liquid, opened   | 3 days   | Do not freeze  |
|                    | Egg substitutes, frozen, unopened   | After thawing, 1 week or refer to "use by" date      | 12 months  |
|                    | Egg substitutes, frozen, opened   | After thawing, 3 to 4 days or refer to "use by" date | Do not freeze  |
|                    | Casseroles with eggs  | After baking, 3 to 4 days                            | After baking, 2 to 3 months  |
| Eggnog, commercial | 3 to 5 days   | 6 months   |  |

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|------------------------|----------------------------|---|---------------------------------------|
|                        | Eggnog, homemade           | 2 to 4 days                               | Do not freeze                         |
|                        | Pies: Pumpkin or pecan     | After baking, 3 to 4 days                 | After baking, 1 to 2 months           |
|                        | Pies: Custard and chiffon  | After baking, 3 to 4 days                 | Do not freeze                         |
|                        | Quiche with filling        | After baking, 3 to 5 days                 | After baking, 2 to 3 months           |
| <b>Soups and stews</b> | Vegetable or meat added    | 3 to 4 days                               | 2 to 3 months                         |
| <b>Leftovers</b>       | Cooked meat or poultry     | 3 to 4 days                               | 2 to 6 months                         |
|                        | Chicken nuggets or patties | 3 to 4 days                               | 1 to 3 months                         |
|                        | Pizza                      | 3 to 4 days                               | 1 to 2 months                         |

Date Last Reviewed September 19, 2023