

Handout 2: Cold Storage Chart

Preparation	Type or Description	Refrigerate (40 °F)	Freeze (0 °F)
Beef, Lamb, Pork, Veal			
Fresh beef, lamb, veal and pork	Ground, hamburger, stew meat, variety meat (tongue, liver, heart, kidney, chitterlings)	1-2 days	3-4 months
	Chops, roasts, steaks	3-5 days	4-12 months
	Chops, pre-stuffed	1 day	Does not freeze well
Leftovers	Including casseroles	3-4 days	2-3 months
Corned Beef	In pouch, with pickling juices	5-7 days	Drained, 1 month
Bacon	Bacon	7 days	1 month
Ham (Pre-Cooked)			
Fully Cooked	Slices	3-4 days	1-2 months
	Half	3-5 days	1-2 months
	Whole	7 days	1-2 months
Canned Labeled "Keep Refrigerated"	Opened	3-5 days	1-2 months
	Unopened	6-9 months	Do not freeze
Vacuum sealed	Unopened, fully cooked, vacuum sealed, dated	"Use-by" date	1-2 months
	Unopened, fully cooked, vacuum sealed, undated	2 weeks	1-2 months
Chicken, Turkey, Other Poultry			
Fresh	Chicken breast, pre-stuffed	1 day	Does not freeze well
	Ground, patties, giblets	1-2 days	3-4 months
	Pieces	1-2 days	9 months
	Whole	1-2 days	1 year
Leftovers	Casseroles	3-4 days	4-6 months
	Chicken nuggets, patties	1-2 days	1-3 months
	Pieces, plain or fried	3-4 days	4 months
	Pieces in broth or gravy	3-4 days	6 months
Eggs			
Fresh	In shell	3-5 weeks	Do not freeze
	Yolk, whites	2-4 days	1 year
Leftovers	Casserole, quiche, omelet	3-4 days	2 months
	Hard cooked	1 week	Does not freeze well
Opened	Liquid pasteurized eggs, egg substitutes	3 days	Does not freeze well
	Unopened	10 days	1 year
Sausages, Lunch Meats			
Hard Sausage	Jerky sticks, pepperoni	2-3 weeks	1-2 months
Raw Sausage	Beef, chicken, pork, turkey	1-2 days	1-2 months
Smoked Sausage	Breakfast links, patties	7 days	1-2 months
Lunch Meat	Deli-sliced or store-prepared	3-5 days	1-2 months

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Sausages, Lunch Meats (cont.)			
Opened	Hot dogs	1 week	1-2 months
	Lunch meat—vacuum-packed, sliced	3-5 days	1-2 months
	Summer sausage labeled "keep refrigerated."	3 weeks	1-2 months
Unopened	Hot dogs	2 weeks	1-2 months
	Lunch meat—vacuum-packed, sliced	2 weeks	1-2 months
	Summer sausage labeled "keep refrigerated."	3 months	1-2 months
Seafood			
Fresh	Fish	1-2 days	3-8 months
	Shellfish	1-2 days	3-12 months
Leftovers	Fish and shellfish	3-4 days	3 months
Miscellaneous			
Frozen Dinners and Entrees	"Keep frozen"	Unsafe to thaw	3-4 months
Mayonnaise	Commercial, "refrigerate after opening."	2 months	Do not freeze
Other Leftovers	Gravy and meat broth	3-4 days	2-3 months
	Pizza	3-4 days	1-2 months
	Soups and stews	3-4 days	2-3 months
	Stuffing	3-4 days	1 month
Salads	Egg, chicken, ham, macaroni, tuna (store-prepared, homemade)	3-5 days	Does not freeze well