

REFRIGERATOR AND **FREEZER** CHART

Product	Refrigerator	Freezer	Product	Refrigerator	Freezer
Eggs			Soups & Stews		
Fresh, in shells	4-5 weeks	Do not freeze	Vegetable or meat-added &		
Raw yolks, whites	2-4 days	1 year	mixtures	3-4 days	2-3 months
Hard cooked) 1 week	, Do not freeze	Bacon & Sausage	,	
Egg substitute, opened	3 days	Do not freeze	Bacon	7 days	1 month
Egg substitute, unopened	10 days	1 year	Sausage	1-2 days	2 months
Deli & Vacuum-Packed		,	-	,	
Products			Smoked links or patties	7 days	2 months
Egg, chicken, tuna,			Summer sausage labeled	/ 00/3	
and macaroni salad	2.5. days	freeze	-		
Pre-stuffed meat with dressing	3-5 days 1 days	Do not freeze	"Keep Refrigerated", unopened	3 months	1-2 months
Store-cooked meals	3-5 days	Do not freeze	opened	3 weeks	1-2 months
Vacuum-packed	00000		Meat Leftovers		
dinners with USDA seal,			Cooked meat	3-4 days	2-3 months
unopened	2 weeks	Do not freeze	Gravy and broth	1-2 days	2-3 months
Raw Meat			Fresh Poultry	,	
Hamburger and stew meat	1-2 days	3-4 months	Whole chicken and turkey	1-2 days	l year
Ground turkey, veal, pork, or	/ -		, Chicken and turkey parts	1-2 days	9 months
lamb	1-2 days	3-4 months	Giblets	1-2 days	3-4 months
Ham, Corned Beef			Cooked Poultry		
Corned beef in pouch	5-7 days	1 month	Fried chicken	3-4 days	4 months
Canned ham, unopened	6-9 months	Do not freeze	Cooked poultry dishes	3-4 days	4-6 months
Canned ham, opened	3-5 days	1-2 months	Plain pieces	3-4 days	4 months
Whole ham, cooked	7 days	1-2 months	Pieces with broth or gravy	1-2 days	6 months
Half ham, cooked	3-5 days	1-2 months	Chicke nuggets	1-2 days	4 months
Sliced ham, cooked	3-4 days	1-2 months	Fish & Shellfish		
Hot Dogs & Lunch			Lean fish	1-2 days	6 months
Meats			Fatty fish	1-2 days	2-3 months
Hot dogs, opened	1 week	1-2 months	Cooked fish	3-4 days	4-6 months
Hot dogs, unopened	2 weeks	1-2 months	Smoked fish	14 days	2 months
Lunch meats, opened	3-5 days	1-2 months	Fresh shrimp, scallops,	1-2 days	3-6 months
Lunch meat, unopened	2 weeks	1-2 months	crawfish, squid		
Fresh Meat			Canned seafood after open	3-4 days	2 months
Steaks	3-5 days	6-12 months	Misc.		
Chops	3-5 days	4-6 months	Mayonnaise	2 months	Do not freeze
Roasts	3-5 days	4-12 months	Frozen Casseroles		3-4 months
Variety meats (tongue,	1-2days	3-4 months	(Keep frozen until ready to		
kidneys, liver, heart)			heat)		