



**CARE AND SHARE™**  
FOOD BANK FOR SOUTHERN COLORADO

A member of **FEEDING AMERICA**

# STORING FOOD IN THE REFRIGERATOR



Top

Ready-to-eat  
Food

2<sup>nd</sup>

Produce

3<sup>rd</sup>

Raw Fish

4<sup>th</sup>

Raw Beef  
and Pork

Bottom

Raw Poultry

# REFRIGERATOR AND FREEZER CHART

Product	Refrigerator	Freezer
<b>Eggs</b>		
Fresh, in shells	4-5 weeks	Do not freeze
Raw yolks, whites	2-4 days	1 year
Hard cooked	1 week	Do not freeze
Egg substitute, opened	3 days	Do not freeze
Egg substitute, unopened	10 days	1 year
<b>Deli &amp; Vacuum-Packed Products</b>		
Egg, chicken, tuna, and macaroni salad	3-5 days	Do not freeze
Pre-stuffed meat with dressing	1 days	Do not freeze
Store-cooked meals	3-5 days	Do not freeze
Vacuum-packed dinners with USDA seal, Unopened	2 weeks	Do not freeze
<b>Raw Meat</b>		
Hamburger and stew meat	1-2 days	3-4 months
Ground turkey, veal, pork, or lamb	1-2 days	3-4 months
<b>Ham, Corned Beef</b>		
Corned beef in pouch	5-7 days	1 month
Canned ham, unopened	6-9 months	Do not freeze
Canned ham, opened	3-5 days	1-2 months
Whole ham, cooked	7 days	1-2 months
Half ham, cooked	3-5 days	1-2 months
Sliced ham, cooked	3-4 days	1-2 months
<b>Hot Dogs &amp; Lunch Meats</b>		
Hot dogs, opened	1 week	1-2 months
Hot dogs, unopened	2 weeks	1-2 months
Lunch meat, opened	3-5 days	1-2 months
Lunch meat, unopened	2 weeks	1-2 months
<b>Fresh Meat</b>		
Steaks	3-5 days	6-12 months
Chops	3-5 days	4-6 months
Roasts	3-5 days	4-12 months
Variety meats (tongue, kidneys, liver, heart)	1-2days	3-4 months
<b>Soups &amp; Stews</b>		
Vegetable or meat-added & mixtures	3-4 days	2-3 months

Product	Refrigerator	Freezer
<b>Bacon &amp; Sausage</b>		
Bacon	7 days	1 month
Sausage	1-2 days	2 months
Smoked links or patties	7 days	2 months
Summer sausage labeled "Keep Refrigerated"		
unopened	3 months	1-2 months
Opened	3 weeks	1-2 months
<b>Meat Leftovers</b>		
Cooked meat	3-4 days	2-3 months
Gravy and broth	1-2 days	2-3 months
<b>Fresh Poultry</b>		
Whole chicken and turkey	1-2 days	1 year
Chicken and turkey parts	1-2 days	9 months
Giblets	1-2 days	3-4 months
<b>Cooked Poultry</b>		
Fried chicken	3-4 days	4 months
Cooked poultry dishes	3-4 days	4-6 months
Plain pieces	3-4 days	4 months
Pieces with broth or gravy	1-2 days	6 months
Chicken nuggets	1-2 days	4 months
<b>Fish &amp; Shellfish</b>		
Lean fish	1-2 days	6 months
Fatty fish	1-2 days	2-3 months
Cooked fish	3-4 days	4-6 months
Smoked fish	14 days	2 months
Fresh shrimp, scallops, crawfish, squid	1-2 days	3-6 months
Canned seafood after opened	3-4 days	2 months
<b>Misc.</b>		
Mayonnaise	2 months	Do not freeze
Frozen Casseroles (Keep frozen until ready to heat)		3-4 months