

COLD FOOD STORAGE CHART

This chart contains information for keeping a broad variety of foods safely in the refrigerator or freezer and ensuring maximum freshness and quality.

FOOD	IN REFRIGERATOR 4°C	IN FREEZER -18°C
Eggs , fresh in shell	3-5 weeks	don't freeze
Eggs , hard boiled	1 week	don't freeze
Eggs , liquid pasturized or substitutes - unopened	10 days	1 year
Eggs , liquid pasturized or substitutes - opened	3 days	don't freeze
Mayonnaise , commercial refrigerate after open	2 months	don't freeze
Frozen Dinners , TV dinners, casseroles	don't refrigerate	3-4 months
Deli Salads , egg, chicken, tuna, ham, macaroni...	3-4 days	don't freeze
Luncheon Meats , packaged unopened	fresh date	1-2 months
Luncheon Meats , packaged opened	3-5 days	1-2 months
Deli Sliced Meats	2-3 days	1-2 months
Hot Dogs , unopened	fresh date	1-2 months
Hot Dogs , opened	1 week	1-2 months
Bacon , unopened	fresh date	1 month
Bacon , opened	1 week	1 month
Sausage , raw	1-2 days	1-2 months
sausage , hard, pepperoni, jerky...	2-3 weeks	1-2 months
Summer Sausage , "keep refrigerated" unopened	fresh date	1-2 months
Summer Sausage , "keep refrigerated" opened	3 weeks	1-2 months
Ham , fully cooked whole	7 days	1-2 months
Ham , fully cooked slices	3-4 days	1-2 months
Ham , fully cooked vacuum sealed, unopened	fresh date	1-2 months
Ground Meats , hamburger, turkey, pork, lamb...	1-2 days	3-4 months
Beef , steaks, roasts, ribs...	3-5 days	6-12 months
Pork , chops, loins, ribs...	3-5 days	4-6 months
Lamb , chops, roasts...	3-5 days	6-9 months
Innards , liver, heart, kidneys, giblets...	1-2 days	3-4 months
Corned Beef , in pickling pouch	5-7 days	1 month (drained)
Meat , cooked leftovers	3-4 days	2-3 months
Meat , gravies and broth	1-2 days	2-3 months
Venison , deer, elk, moose...	3-5 days	3-4 months

Soups & Stews , homemade	2-3 days	4-6 months
Casseroles , homemade	1-2 days	1 month
Chicken & Turkey , raw whole	1-2 days	1 year
Chicken & Turkey , raw pieces	1-2 days	9 months
Chicken & Turkey , cooked	3-4 days	4-6 months
Fish - fresh lean, cod, flounder, haddock, sole...	1-2 days	6 months
Fish - fresh fatty, salmon, tuna, mackerel...	1-2 days	2-3 months
Fish - cooked	3-4 days	4-6 months
Fish - smoked	14 days or fresh date	2 months (vacuum)
Shellfish , raw	1-2 days	3-6 months
Shellfish , cooked	3-4 days	3 months
Pizza	3-4 days	1-2 months
Sandwiches	2-3 days	1 month
Fruit Beverages , unopened juice, punch, drink...	fresh date	8-12 months
Butter	1-3 months	6-9 months
Margarine	4-5 months	12 months
Milk	fresh date	3 months
Cheese - hard, Cheddar, Swiss, Colby, unopened	fresh date	6 months
Cheese - hard, Cheddar, Swiss, Colby, opened	3-4 weeks	6 months
Cottage Cheese , opened	1 week	don't freeze
Cream Cheese , opened	2 weeks	don't freeze
Whipped Cream , pasturized, unopened	fresh date	don't freeze
Whipped Cream , prepared, sweetened	1 day	1-2 months
Half & Half	fresh date	4 months
Egg Nog , opened commercial	3-4 days	6 months
Sour Cream	fresh date	don't freeze
Yogurt	fresh date	1-2 months
Breast Milk , expressed	2 days	3-4 months
Baby Formula , prepared	2 days	don't freeze
Baby Food , fruit & veggies, opened or homemade	2-3 days	6-8 months
Baby Food , meat & eggs, opened or homemade	1 day	1-2 months
Baby Food , meat & veggie, opened or homemade	1-2 days	1-2 months

Cold Food storage information collated from a number of trusted sources, including: National Resource Centre for Health & Safety in Childcare, US Department of Agriculture Food and Inspection Service, FDA Center for Food Safety and Applied Nutrition, North Dakota State University Agriculture and Applied Science and others.