

# Cold Storage Chart

<b>Bacon and Sausage</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Bacon	7 days	1 month
Sausage, raw from pork, beef, chicken or turkey	1-2 days	1-2 months
Smoked breakfast links, patties	7 days	1-2 months
Hard sausage - pepperoni, jerky sticks	2-3 weeks	1-2 months
Summer sausage labeled "Keep Refrigerated" - unopened	3 months	1-2 months
Summer sausage labeled "Keep Refrigerated" - opened	3 weeks	1-2 months
<b>Beverages, Fruit</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Juices in cartons, fruit drinks, punch - unopened	3 weeks	8-12 months
Juices in cartons, fruit drinks, punch - opened	7-10 days	8-12 months
<b>Dairy</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Butter	1-3 months	6-9 months
Buttermilk	7-14 days	3 months
Cheese, hard (such as Cheddar, Swiss) - unopened	6 months	6 months
Cheese, hard - opened	3-4 weeks	6 months
Cheese, soft (such as Brie, Bel Paese)	1 week	6 months
Cottage Cheese, Ricotta	1 week	Doesn't freeze well
Cream Cheese	2 weeks	Doesn't freeze well
Cream - Whipped, ultrapasteurized	1 month	Doesn't freeze
Cream - Whipped, sweetened	1 day	1-2 months
Cream - Aerosol can, real whipped cream	3-4 weeks	Doesn't freeze
Cream - Aerosol can, non-dairy topping	3 months	Doesn't freeze
Cream, Half and Half	3-4 days	4 months
Eggnog, commercial	3-5 days	6 months
Margarine	4-5 months	12 months
Milk	7 days	3 months
Pudding	package date or 2 days after opening	Doesn't freeze
Sour cream	7-21 days	Doesn't freeze
Yogurt	7-14 days	1-2 months

<b>Deli &amp; Vacuum-packed Products</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Store-prepared (or homeade) egg, chicken, tuna, ham, macaroni salads	3-5 days	Doesn't freeze well
<b>Dough</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Tube cans of rolls, biscuits, pizza dough, etc.	Use By Date	Don't freeze
Ready-to-bake pie crust	Use By Date	2 months
Cookie dough	Use By Date	2 months
<b>Eggs</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Fresh, in shell	3-5 weeks	Don't freeze
Raw yolks, whites	2-4 days	1 year
Hardcooked	1 week	Doesn't freeze well
Liquid pasteurized eggs or substitutes - unopened	10 days	1 year
Liquid pasteurized eggs or substitutes - opened	3 days	Doesn't freeze well
<b>Ham, Corned Beef</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Corned beef in pouch with pickling juices	5-7 days	drained, 1 month
Ham, canned, labeled "Keep Refrigerated" - unopened	6-9 months	Doesn't freeze
Ham, canned, labeled "Keep Refrigerated" - opened	3-5 days	1-2 months
Ham, fully cooked vacuum sealed at plant, undated, unopened	2 weeks	1-2 months
Ham, fully cooked vacuum sealed at plant, dated, unopened	Use By Date	1-2 months
Ham, fully cooked, whole	7 days	1-2 months
Ham, fully cooked, half	3-5 days	1-2 months
Ham, fully cooked, slices	3-4 days	1-2 months
<b>Hamburger, Ground and Stew Meat</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Hamburger and stew meat	1-2 days	3-4 months
Ground turkey, veal, pork, lamb and mixtures of them	1-2 days	3-4 months
<b>Hot Dogs and Luncheon Meats</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Hot Dogs, unopened package	2 weeks	1-2 months
Hot Dogs, opened package	1 week	1-2 months
Luncheon meats, unopened	2 weeks	1-2 months

package Luncheon meats, opened package	3-5 days	1-2 months
<b>Mayonnaise, Commercial</b> Refrigerate after opening	<b>Refrigerator (40°F)</b> 2 months	<b>Freezer (0°F)</b> Doesn't freeze
<b>Meat (Beef, Veal, Lamb &amp; Pork)</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</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, chitterlings)	1-2 days	3-4 months
Pre-stuffed uncooked pork chops, lamb chops, or chicken breasts stuffed with dressing	1 day	Doesn't freeze well
<b>Meat Leftovers</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Cooked meat and meat casseroles	3-4 days	2-3 months
Gravy and meat broth	1-2 days	2-3 months
<b>Pizza</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Pizza	3-4 days	1-2 months
<b>Poultry, Cooked</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Fried chicken	3-4 days	4 months
Cooked poultry casseroles	3-4 days	4-6 months
Pieces, plain	3-4 days	4 months
Pieces covered with broth, gravy	1-2 days	6 months
Chicken nuggets, patties	1-2 days	1-3 months
<b>Poultry, Fresh</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Chicken or turkey, whole	1-2 days	1 year
Chicken or turkey, pieces	1-2 days	9 months
Giblets	1-2 days	3-4 months
<b>Seafood, Fish</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Lean fish (cod, flounder, haddock, sole, etc)	1-2 days	6 months
Fatty fish (bluefish, mackerel, salmon, etc.)	1-2 days	2-3 months
Cooked fish	3-4 days	4-6 months
Smoked fish	14 days or date on vacuum package	2 months in vacuum package
<b>Seafood, Shellfish</b>	<b>Refrigerator (40°F)</b>	<b>Freezer (0°F)</b>
Shrimp, scallops, crayfish, squid, shucked clams,	1-2 days	3-6 months

mussels and oysters  
Live clams, mussels, crab,  
lobster and oysters  
Cooked shellfish

2-3 days

3-4 days

2-3 months

3 months

**Soups and Stews**  
Vegetable or meat added

**Refrigerator (40°F)**

3-4 days

**Freezer (0°F)**

2-3 months

**Stuffing**  
Cooked stuffing

**Refrigerator (40°F)**

3-4 days

**Freezer (0°F)**

1 month