

How long to keep the leftovers?

Opened foods inside the freezer must be disposed of after 7 days.

Salads	Refrigerator (4°C or below)	Freezer (-18°C or below)
Egg, chicken, ham, tuna & macaroni salads	3-4 days	Does not freeze well

Hot dogs	Refrigerator (4°C or below)	Freezer (-18°C or below)
Opened package	1 week	1-2 months
Unopened package	2 weeks	

Luncheon meat	Refrigerator (4°C or below)	Freezer (-18°C or below)
Opened package or deli sliced	3-5 days	1-2 months
Unopened package	2 weeks	

Bacon & sausage		Refrigerator (4°C or below)	Freezer (-18°C or below)
Raw bacon	Raw	7 days	1 month
	Cooked	5 to 7 days	
Raw sausage made of chicken, turkey, pork or beef	Raw	1-2 days	1-2 months
	Cooked	3-4 days	2-3 months

Meat; beef, veal, lamb, and pork		Refrigerator (4°C or below)	Freezer (-18°C or below)
Steaks, chops or roasts	Raw	3-5 days	4-12 months
	Cooked	3-4 days	3-6 months

Poultry		Refrigerator (4°C or below)	Freezer (-18°C or below)
Raw	Whole	1-2 days	1 year
	Pieces		9 months
Cooked		3-4 days	2-6 months

Shrimp and other seafood		Refrigerator (4°C or below)	Freezer (-18°C or below)
Raw		2 days	3 months
Cooked		3-4 days	2-6 months

Soup & stew		Refrigerator (4°C or below)	Freezer (-18°C or below)
Vegetable or meat soup		3-4 days	2-3 months

Takeouts		Refrigerator (4°C or below)	Freezer (-18°C or below)
Pizza		3-4 days	1-2 months