How long to keep the leftovers?

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

Salads	Refrigerator (40°F or below)	Freezer (0°F or below)
Egg, chicken, ham, tuna & macaroni salds	3-4 days	Does not freeze well

Hot dogs	Refrigerator (40°F or below)	Freezer (0°F or below)
Opened package	1 week	- 1-2 months
Unopened package	2 weeks	

Luncheon meat	Refrigerator (40°F or below)	Freezer (0°F or below)
Opened package or deli sliced	3-5 days	- 1-2 months
Unopened package	2 weeks	

Bacon & sausage		Refrigerator (40°F or below)	Freezer (0°F or below)
Raw bacon	Raw	7 days	1 month
Cooked	5 to 7 days	THIOTH	
Raw sausage made of chicken,	Raw	1-2 days	1-2 months
turkey, pork or beef	Cooked	3-4 days	2-3 months

Meat; beef, veal, lamb, and por	K	Refrigerator (40°F or below)	Freezer (0°F or below)
Charles above anyone	Raw	3-5 days	4-12 months
Steaks, chops or roasts	Cooked	3-4 days	3-6 months

Poultry		Refrigerator (40°F or below)	Freezer (0°F or below)
Raw	Whole	1-2 days	1 year
Raw	Pieces		9 months
Cooked		3-4 days	2-6 months

Shrimp and other seafood	Refrigerator (40°F or below)	Freezer (0°F or below)
Raw	2 days	3 months
Cooked	3-4 days	2-6 months

Soup & stew	Refrigerator (40°F or below)	Freezer (0°F or below)
Vegetable or meat soup	3-4 days	2-3 months

Takeouts	Refrigerator (40°F or below)	Freezer (0°F or below)
Pizza	3-4 days	1-2 months

