

Proper Food Storage Chart

The following information consists of recommended safe time limits for a variety of food before they spoil a particular storage condition.

Eggs	Ambient	Refrigerator	Freezer
Fresh, in shell	7 days	3 to 5 weeks	Does not freeze well
Raw, out of shell	Not safe	2 to 4 days	1 year
Cooked		1 week	Does not freeze well
USDA Dried Egg Mix		12-15 months	
Dried egg whites	2 years (cool, dry place)	1 month	

Canned goods	Ambient	Refrigerator	Freezer
Low-acid	2 to 5 years	Not applicable	Not applicable
High-acid	1 - 1.5 years		

Deli & Vacuum-packed product	Ambient	Refrigerator	Freezer
Salads (egg, chicken, ham, tuna, and macaroni)	Not safe	3 to 5 days	Not applicable
Stuffed pork, lamb, or chicken		1 day	
RTE meals	2 hours	3 to 4 days	
Vacuum-packed USDA dinners, sealed	Not safe	2 weeks	3 to 4 months
Hamburger, raw (e.g. beef, turkey, veal, pork, lamb)		1 to 2 days	
Corned beef, in pouch with pickling juice		5 to 7 days	1 month (must be drained)
Ham, canned unopened	2 years	Not applicable	Not applicable
Ham, canned opened	Not safe	3 to 4 days	1 to 2 months
Fully cooked ham, whole	2 hours	7 days	
Fully cooked ham, half		3 to 5 days	
Fully cooked ham, slices		3 to 4 days	
Jerky, commercially packaged	12 months	Not applicable	Not applicable
Hot dogs packed, unopened	Not safe	2 weeks	1 to 2 months
Hot dogs packed, opened		1 week	
Canned vegetables soup (with or without meat; low acid)	2 to 5 years	3 to 4 days after opening	Not applicable
Bacon	Not safe	1 week	1 month
Sausage, raw		1 to 2 days	1 to 2 months
Sausage, cooked		1 week	

Fresh meat	Ambient	Refrigerator	Freezer
Steak	Not safe	3 to 5 days	6 to 12 months
Chop			4 to 6 months
Roast			4 to 12 months
Variety meat (innards, tongue, etc)		1 to 2 days	3 to 4 months
Leftover cooked meat dishes		3 to 4 days	2 to 3 months
Gravy		1 to 2 days	

Fresh poultry	Ambient	Refrigerator	Freezer
Whole	Not safe	1 to 2 days	1 year
Parts			9 months
Giblets			3 to 4 months

Cooked poultry	Ambient	Refrigerator	Freezer
Fried	2 hours	3 to 4 days	4 months
Cooked poultry			4 to 6 months
Parts			4 months
Chicken nuggets			1 to 3 months

Seafood	Ambient	Refrigerator	Freezer
Lean fish	Not safe	1 to 2 days	6 to 8 months
Fatty fish		1 to 2 days	2 to 3 months
Cooked fish		3 to 4 days	4 to 6 months
Fresh shellfish and squid		1 to 2 days	3 to 6 months
Canned seafood	1 year	3 to 4 days after opening	2 months after opening
Tuna and other seafood in retort pouches	Not safe	18 months	Does not freeze well

