

COLD STORAGE CHART

Product	Refrigerator (4°C)	Freezer (-18°C)
Eggs		
Fresh, in shell	3 to 5 weeks	Don't freeze
Raw yolks, whites	2 to 4 days	1 year
Hard-cooked	1 week	Don't freeze well
Liquid pasteurized eggs, egg substitutes, opened	3 days	Don't freeze well
Unopened	10 days	1 year
Mayonnaise		
Commercial - refrigerate after opening	2 months	Doesn't freeze
Deli and Vacuum-Packed Products		
Store-prepared (or homemade) egg, chicken, ham, tuna, macaroni salads	3 to 5 days	Don't freeze well
Weiners and Luncheon Meats		
Weiners, opened package	1 week	1 to 2 months
Unopened package	2 weeks	1 to 2 months
Luncheon meats, opened package	3 to 5 days	1 to 2 months
Unopened package	2 weeks	1 to 2 months
Bacon and Sausage		
Bacon	7 days	1 month
Sausage, raw from chicken, turkey, pork, beef	1 to 2 days	1 to 2 months
Smoked breakfast links, patties	7 days	1 to 2 months
Hard sausage – pepperoni, jerky sticks	2 to 3 weeks	1 to 2 months
Summer sausage – labeled "Keep Refrigerated"		
Opened	3 weeks	1 to 2 months
Unopened	3 months	1 to 2 months
Ham, Corned Beef		
Corned beef, in pouch with pickling juices	5 to 7 days	Drained, 1 month
Ham, canned – labelled "Keep Refrigerated"		
Opened	3 to 5 days	1 to 2 months
Unopened	6 to 9 months	Doesn't freeze
Ham, fully-cooked vacuum-sealed at plant, undated, unopened	2 weeks	1 to 2 months
Ham, fully-cooked vacuum-sealed at plant, dated, unopened	"Use by" date on package	1 to 2 months
Ham, fully-cooked whole	7 days	1 to 2 months
Ham, fully-cooked half	3 to 5 days	1 to 2 months
Ham, fully-cooked slices	3 to 4 days	1 to 2 months
Hamburger, Ground and Stew Meat		
Hamburger and stew meat	1 to 2 days	3 to 4 months
Ground turkey, veal, pork, lamb and mixtures of them	1 to 2 days	3 to 4 months
Fresh Beef, Veal, Lamb, Pork		
Steaks	3 to 5 days	6 to 12 months
Chops	3 to 5 days	4 to 6 months
Roasts	3 to 5 days	4 to 12 months
Variety meats – tongue, liver, heart, kidneys, chitterlings	1 to 2 days	3 to 4 months
Pre-stuffed, uncooked pork chops, lamb chops, or chicken breast stuffed with dressing	1 day	Don't freeze well
Soups and Stews		
Vegetable or meat added	3 to 4 days	2 to 3 months
Meat Leftovers		
Cooked meat and meat casseroles	3 to 4 days	2 to 3 months
Gravy and meat broth	1 to 2 days	2 to 3 months
Fresh Poultry		
Chicken or turkey, whole	1 to 2 days	1 year
Chicken or turkey pieces	1 to 2 days	9 months
Giblets	1 to 2 days	3 to 4 months

Product	Refrigerator (4°C)	Freezer (-18°C)
Cooked Poultry		
Fried chicken	3 to 4 days	4 months
Cooked poultry	3 to 4 days	4 to 6 months
Casseroles	3 to 4 days	4 months
Pieces, plain, pieces covered with broth, gravy	1 to 2 days	6 months
Chicken nuggets, patties	1 to 2 days	1 to 3 months
Pizza		
Pizza	3 to 4 days	1 to 2 months
Stuffing		
Stuffing – cooked	3 to 4 days	1 month
Beverages, Fruit		
Juices in cartons - fruit drinks, punch	3 weeks unopened 7 to 10 days opened	8 to 12 months
Dairy		
Butter	1 to 3 months	6 to 9 months
Buttermilk	7 to 14 days	3 months
Cheese, hard (such as Cheddar, Swiss)	6 months, unopened 3 to 4 weeks, opened	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 to 2 months
Cream - aerosol can		
Real whipped cream	3 to 4 weeks	Doesn't freeze
Cream - aerosol can, non-dairy topping	3 months	Doesn't freeze
Cream - half and half	3 to 4 days	4 months
Eggnog, commercial	3 to 5 days	6 months
Margarine	4 to 5 months	12 months
Milk	7 days	3 months
Pudding	Package date; 2 days after opening	Doesn't freeze
Sour cream	7 to 21 days	Doesn't freeze
Yogurt	7 to 14 days	1 to 2 months
Dough		
Tube cans or rolls, biscuits, pizza dough, etc.	"Use by" date	Doesn't freeze
Ready-to-bake pie crust	"Use by" date	2 months
Cookie dough	"Use by" date Unopened or opened	2 months
Fish		
Lean fish (cod, flounder, haddock, sole, etc.)	1 to 2 days	6 months
Fatty fish (bluefish, mackerel, salmon, etc.)	1 to 2 days	2 to 3 months
Cooked fish	3 to 4 days	4 to 6 months
Smoked fish	14 days or date on vacuum package	2 months in vacuum package
Shellfish		
Shrimp, scallops, crayfish, squid, shucked clams, mussels, and oysters	1 to 2 days	3 to 6 months
Live clams, mussels, crab, lobster, and oysters	2 to 3 days	2 to 3 months

Notes:

- These short but safe time limits will help keep refrigerated foods from spoiling or becoming dangerous to eat.
- Because freezing keeps food safe indefinitely, recommended storage times are for quality only.
- Storage times are from date of purchase unless specified on the chart. It is not important if a date expires after food is frozen.
- A knowledgeable food safety professional is available to answer your questions at both the Food Safety Network 1-866-503-7638 or your local Health Protection Branch office.