

Food Safety: How Long Can I Keep This?

Product	Refrigerator	Freezer
Eggs		
Fresh, in shell	3 weeks	Do not freeze
Raw yolk, whites	2 to 4 days	1 year
Hard-cooked	1 week	Do not freeze
Liquid pasteurized eggs or egg substitutes		
opened	3 days	Do not freeze
unopened	10 days	1 year
Meat, Fresh		
Beef	3 to 5 days	6 to 12 months
Pork	3 to 5 days	4 to 6 months
Veal	3 to 5 days	4 to 6 months
Hamburger, Ground and Stew Meats		
Hamburger and stew meat	1 to 2 days	3 to 4 months
Ground turkey, veal, pork, lamb, and meat mixtures	1 to 2 days	3 to 4 months
Meat Leftovers, Cooked		
Cooked meat and meat dishes	3 to 4 days	2 to 3 months
Gravy and meat broth	1 to 2 days	2 to 3 months
Poultry, Fresh		
Chicken or turkey, whole	1 to 2 days	1 year
Chicken or turkey, pieces	1 to 2 days	9 months
Poultry Leftovers, Cooked		
Cooked poultry dishes	3 to 4 days	4 to 6 months
Pieces, plain	3 to 4 days	4 months
Pieces covered with broth, gravy	1 to 2 days	6 months
Chicken nuggets, patties	1 to 2 days	1 to 3 months
Fried chicken	3 to 4 days	4 months
Fish and Shellfish, Fresh		
Fillets/Steaks	1 ½ to 2 days	4 to 12 months
Shellfish	1 to 2 days	3 to 6 months
Breaded seafood	2 days	12 to 18 months
Hot Dogs and Lunch Meats		
Hot dogs, opened package	1 week	
unopened package	2 weeks	In freezer wrap
Lunch meats, opened	3 to 5 days	1 to 2 months
unopened package	2 weeks	
Soup and Stews		
Vegetable or meat-added	3 to 4 days	2 to 3 months
Mayonnaise, commercial		
Refrigerate after opening	2 months	Do not freeze
Prepared Salads		
Tuna, ham, macaroni, egg, or chicken	3 to 5 days	Do not freeze