

## Storage Times for Refrigerated Foods

**NOTE:** These short but safe time limits will help keep home-refrigerated food from spoiling or becoming dangerous to eat.

<b>Eggs</b>	
Fresh, in shell	3-5 weeks
Raw yolks, whites	2-4 days
Hard-cooked	1 week
Liquid pasteurized eggs, egg substitutes	Unopened, 10 days; Opened, 3 days
Cooked egg dishes	3-4 days
Mayonnaise, commercial, opened	2 months
<b>Deli and Vacuum-Packaged Products</b>	
Store-prepared (or homemade) egg, chicken, tuna, ham and macaroni salads	3-5 days
Pre-stuffed pork, lamb chops, and chicken breast	1 day
Store-cooked dinners and entrees	3-4 days
<b>Raw Hamburger, Ground and Stew Meat</b>	
Ground beef, turkey, veal, port, lamb	1-2 days
Stew meats	1-2 days
<b>Ham, Corned Beef</b>	
Ham, canned, labeled "Keep Refrigerated"	Unopened, 6-9 months; Opened, 3-5 days
Ham, fully cooked, whole	7 days
Ham, fully cooked, half	3-5 days
Ham, fully cooked, slices	3-4 days
Corned beef in pouch with pickling juices	5-7 days
<b>Hot Dogs and Luncheon Meats</b>	
Hot dogs	Unopened package, 2 weeks; Opened 1 week
Luncheon meats	Unopened package 2 weeks; Opened 3-5 days
<b>Bacon and Sausage</b>	
Bacon, raw	7 days
Sausage, raw from meat or poultry	1-2 days
Smoked breakfast links, patties	7 days
Summer sausage labeled "Keep Refrigerated"	Unopened 3 months; Opened, 3 weeks
Hard sausage (such as Pepperoni)	2-3 weeks
<b>Cooked Meat, Poultry, and Fish Leftovers</b>	
Pieces and cooked casseroles	3-4 days
Gravy and broth, patties, and nuggets	1-2 days
Soups and stews	3-4 days
<b>Fresh/Raw Meat (Beef, Veal, Lamb, and Pork)</b>	
Steaks, chops, roasts	3-5 days
<b>Fresh Poultry</b>	
Chicken or turkey, whole	1-2 days
Chicken or turkey, parts	1-2 days
<b>Fresh Fish and Shellfish</b>	
Fresh Fish and Shellfish	1-2 days