

## STORAGE TIMES:

### REFRIGERATOR (40 ° F or below)

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