

# Refrigeration and Food Safety

From the **USDA Safe Food Handling Fact Sheet:**

[http://www.fsis.usda.gov/factsheets/refrigeration\\_and\\_food\\_safety/index.asp#13](http://www.fsis.usda.gov/factsheets/refrigeration_and_food_safety/index.asp#13)

## Storage Times For Refrigerated Foods

NOTE: These short but safe time limits will help keep home-refrigerated food from spoiling.

<b>Storage Times For Refrigerated Foods</b>	
<b>Ground Meat, Ground Poultry, and Stew Meat</b>	
Ground beef, turkey, veal, pork, lamb	1-2 days
Stew meats	1-2 days
<b>Fresh Meat (Beef, Veal, Lamb, and Pork)</b>	
Steaks, chops, roasts	3-5 days
Variety meats (Tongue, kidneys, liver, heart, chitterlings)	1-2 days
<b>Fresh Poultry</b>	
Chicken or turkey, whole	1-2 days
Chicken or turkey, parts	1-2 days
Giblets	1-2 days
<b>Bacon and Sausage</b>	
Bacon	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>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 package, 1 week
Luncheon meats	Unopened package, 2 weeks; Opened package, 3-5 days

**Deli and Vacuum-Packed Products**

Store-prepared (or homemade) egg, chicken, tuna, ham, and macaroni salads	3-5 days
Pre-stuffed pork, lamb chops, and chicken breasts	1 day
Store-cooked dinners and entrees	3-4 days
Commercial brand vacuum-packed dinners with/USDA seal, unopened	2 weeks

**Cooked Meat, Poultry, and Fish Leftovers**

Pieces and cooked casseroles	3-4 days
Gravy and broth, patties, and nuggets	3-4 days
Soups and Stews	3-4 days

**Fresh Fish and Shellfish**

Fresh Fish and Shellfish	1-2 days
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**Eggs**

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