



Fridge and freezer storage chart

How long common foods keep. Selected foods from the official chart.

Fridge times keep food from spoiling or becoming dangerous to eat. Freezer times are for quality only: food kept continuously at 0°F (-18°C) or below can be kept indefinitely.

Food	Type	Fridge 40°F (4°C) or below	Freezer 0°F (-18°C) or below
Salads	Egg, chicken, ham, tuna, and macaroni salads	3 to 4 days	Does not freeze well
Hot dogs	Opened package	1 week	1 to 2 months
	Unopened package	2 weeks	1 to 2 months
Luncheon meat	Opened package or deli sliced	3 to 5 days	1 to 2 months
	Unopened package	2 weeks	1 to 2 months
Bacon	Bacon	1 week	1 month
Sausage	Raw, from chicken, turkey, pork, or beef	1 to 2 days	1 to 2 months
Ground meats	Hamburger, ground beef, turkey, chicken, other poultry, veal, pork, lamb, and mixtures	1 to 2 days	3 to 4 months
Fresh beef, veal, lamb, pork	Steaks, chops, roasts	3 to 5 days	4 to 12 months
Ham	Fresh, uncured, uncooked	3 to 5 days	6 months
	Cooked, store-wrapped, whole	1 week	1 to 2 months
Fresh poultry	Chicken or turkey, whole	1 to 2 days	1 year
	Chicken or turkey, pieces	1 to 2 days	9 months
Fish and shellfish	Fatty fish (salmon, tuna, mackerel, etc.)	1 to 3 days	2 to 3 months
	Shrimp, crayfish	3 to 5 days	6 to 18 months
Eggs	Raw eggs in shell	3 to 5 weeks	Do not freeze in shell
	Hard-cooked eggs	1 week	Do not freeze
Soups and stews	Vegetable or meat added	3 to 4 days	2 to 3 months
Leftovers	Cooked meat or poultry	3 to 4 days	2 to 6 months
	Chicken nuggets or patties	3 to 4 days	1 to 3 months
	Pizza	3 to 4 days	1 to 2 months

Source: FoodSafety.gov, Cold Food Storage Chart (last reviewed September 19, 2023). Selected rows; see the full chart for more foods:

<https://www.foodsafety.gov/food-safety-charts/cold-food-storage-charts>

These are guidelines. Check food for signs of spoilage before you eat it. TossLess · tosslessapp.com