

# Storage Times for the Refrigerator and Freezer

These short but safe time limits for home-refrigerated foods will keep them from spoiling or becoming dangerous to eat. The guidelines for freezer storage are for quality only. Frozen foods remain safe indefinitely.

For storage times for eggs and foods made with eggs, see [Egg Storage Chart](#).

Category	Food	Refrigerator (40 °F or below)	Freezer (0 °F or below)
Salads	Egg, chicken, ham, tuna & macaroni salads	3 to 5 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 & Sausage	Bacon	7 days	1 month
	Sausage, raw — from chicken, turkey, pork, beef	1 to 2 days	1 to 2 months
Hamburger & Other Ground Meats	Hamburger, ground beef, turkey, veal, pork, lamb, & mixtures of them	1 to 2 days	3 to 4 months
Fresh Beef, Veal, Lamb & Pork	Steaks	3 to 5 days	6 to 12 months
	Chops	3 to 5 days	4 to 6 months
	Roasts	3 to 5 days	4 to 12 months
Fresh Poultry	Chicken or turkey, whole	1 to 2 days	1 year
	Chicken or turkey, pieces	1 to 2 days	9 months
Soups & 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

# Egg Storage Chart

For more information on egg safety, see [Eggs](#).

<b>Product</b>	<b>Refrigerator</b>	<b>Freezer</b>
<b>Raw eggs in shell</b>	3 to 5 weeks	Do not freeze. Instead, beat yolks and whites together; then freeze.
<b>Raw egg whites</b>	2 to 4 days	12 months
<b>Raw egg yolks</b>	2 to 4 days	Yolks do not freeze well.
<b>Raw egg accidentally frozen in shell</b>	Use immediately after thawing.	Keep frozen; then refrigerate to thaw.
<b>Hard-cooked eggs</b>	1 week	Do not freeze.
<b>Egg substitutes, liquid Unopened</b>	10 days	12 months
<b>Egg substitutes, liquid Opened</b>	3 days	Do not freeze.
<b>Egg substitutes, frozen Unopened</b>	After thawing, 7 days or refer to "Use-By" date.	12 months
<b>Egg substitutes, frozen Opened</b>	After thawing, 3 days or refer to "Use-By" date.	Do not freeze.
<b>Casseroles with eggs</b>	3 to 4 days	After baking, 2 to 3 months.
<b>Eggnog Commercial</b>	3 to 5 days	6 months
<b>Eggnog Homemade</b>	2 to 4 days	Do not freeze.
<b>Pies Pumpkin or pecan</b>	3 to 4 days	After baking, 1 to 2 months.
<b>Pies Custard and chiffon</b>	3 to 4 days	Do not freeze.
<b>Quiche with filling</b>	3 to 4 days	After baking, 1 to 2 months.