

Fridge and freezer storage times

Refrigerator at 40°F (4°C) or below, freezer at 0°F (-18°C) or below. Freezer times are for quality only.

FOOD	REFRIGERATOR (40°F OR BELOW)	FREEZER (0°F OR BELOW)
Salad		
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 and sausage		
Bacon	1 week	1 month
Sausage, raw, from chicken, turkey, pork, or beef	1 to 2 days	1 to 2 months
Sausage, fully cooked, from chicken, turkey, pork, or beef	1 week	1 to 2 months
Hamburger, ground meats and ground poultry		
Hamburger, ground beef, turkey, chicken, other poultry, veal, pork, lamb, and mixtures of them	1 to 2 days	3 to 4 months
Fresh beef, veal, lamb, and pork		
Steaks	3 to 5 days	4 to 12 months
Chops	3 to 5 days	4 to 12 months
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
Cooked, store-wrapped, slices, half, or spiral cut	3 to 5 days	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
Fin Fish		
Fatty Fish (bluefish, catfish, mackerel, mullet, salmon, tuna, etc.)	1 - 3 Days	2 - 3 Months
Lean Fish (cod, flounder, haddock, halibut, sole, etc.)	1 - 3 Days	6 - 8 Months
Shellfish		
Fresh Crab Meat	2 - 4 Days	2 - 4 Months
Fresh Lobster	2 - 4 Days	2 - 4 Months
Shrimp, Crayfish	3 - 5 Days	6 - 18 Months
Shucked Clams, Mussels, Oysters, and Scallops	3 - 10 Days	3 - 4 Months
Eggs		
Raw eggs in shell	3 to 5 weeks	Do not freeze in shell. Beat yolks and whites together, then freeze.
Raw egg whites and yolks. Note: Yolks do not freeze well	2 to 4 days	12 months
Hard-cooked eggs	1 week	Do not freeze
Egg substitutes, liquid, opened	3 days	Do not freeze
Casseroles with eggs	After baking, 3 to 4 days	After baking, 2 to 3 months
Pies: Pumpkin or pecan	After baking, 3 to 4 days	After baking, 1 to 2 months
Quiche with filling	After baking, 3 to 5 days	After baking, 2 to 3 months
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), 34 of its 53 rows; all 53 at duneeed.app/tools/food-storage-time. The agency says freezer times are for quality only: food kept frozen at 0°F or below can be kept indefinitely.