

REFRIGERATED LEFTOVER STORAGE

Policy:

Foods that are properly refrigerated may be saved for an appropriate time period and reused. Once the appropriate time period has expired, the food will be discarded.

Procedure:

1. Left-over cooked foods will be cooled quickly in small, shallow containers. The food needs to reach 41 degrees within four hours.
2. Left-over foods will be stored in containers which are labeled and dated.
3. Left-over cooked foods must be reheated to 165 degrees for 15 seconds prior to re-serving and may only be re-used once. Any left-over then must be discarded.
4. All items in the refrigerator will either have a "use by" date or will be dated once opened and placed in the refrigerator.

The following is the recommended refrigeration storage guidelines:

NOT TO BE SAVED	USE WITHIN 48 HOURS	USE WITHIN 72 HOURS	USE WITHIN ONE WEEK	MAY BE STORED OVER 1 WEEK
POTATO, MACARONI, EGG, MEAT, OR PEA SALADS OR COLESLAW	COOKED MEATS OR POULTRY (WITHOUT STUFFING) SOUPS	FRUIT PIES CREAM PIES DESSERTS JELLO	CANNED FRUITS OPENED DAIRY PRODUCTS	PREPACKAGED MILK-BASED SHAKES 14 DAYS
COOKED EGGS (EXCEPT HARD BOILED)	PASTA , BEAN OR OTHER MARINATED SALADS	SWEET ROLLS, COFFEE CAKE, MUFFINS, CORNBREAD	HARD BOILED EGGS W/ SHELL INTACT	PICKLES PICKLED ITEMS
CREAMED MEATS OR VEGETABLES, STUFFING FROM MEAT CAVITIES	BREAD STUFFING (NOT IN CAVITY)	COOKED VEGETABLES, SANDWICHES LUNCHEON MEATS & HOTDOGS ONCE OPENING	SHREDDED CHEESE	BLOCK CHEESE
FROZEN DESSERTS (AFTER THAWING)	MEATLOAF GROUND MEATS	PUDDINGS OR CUSTARDS		JAM, JELLIES SYRUP CONDIMENTS
PUREED FOODS	STEWES OR CASSEROLES	BROTH OR GRAVIES	NATURAL LAXATIVE	

For all other dry, refrigerated & frozen food storage refer to "Dry, Refrigerated and Freezer Storage Chart"

DRY, REFRIGERATED AND FREEZER STORAGE CHART

Following is a recommended outline of proper storage times for opened and unopened dry, refrigerated and frozen items. Where different, follow manufacturer's directions and expiration dates. Expiration dates supersede these guidelines.

DRY STORAGE: (Staples; Mixes and Packaged Foods; Canned and Dried Foods; Spices, Herbs, Condiments and Extracts; Other)

Note: Once a product is opened, do not store longer than the total unopened time.

Food	Recommended storage time at 70° F*		Handling Hints
	Unopened	Opened	
STAPLES			
Bag in a Box	9 months	Follow "Best if Used By" Date	Keep dry and covered.
Baking Powder	18 months or expiration date on can	Same as unopened	Keep dry and covered.
Baking Soda	2 years or expiration date on package	Same as unopened	Keep dry and covered.
Bouillon Cubes or Granules	2 years	Same as unopened	Keep dry and covered.
Bread (hamburger/hot dog buns)	4-5 days	1 day	Keep 1-2 weeks in refrigerator ≤ 41° or 3 months in freezer ≤ 0°.
Cereals: Cereal bar, Ready-to-eat Cooked (before preparation)	6-12 months 6 months	2-3 months Same as unopened	Refold package liner tightly after opening.
Chocolate: Pre-melted Semi-sweet Unsweetened	12 months 18 months 18 months	Same as unopened	Keep cool. Keep cool. Keep cool.
Chocolate Syrup	2 years	6 months	Cover tightly. Refrigerate after opening.
Cocoa Mixes	8 months	Same as unopened	Cover tightly.
Coffee: Cans Instant	2 years 1-2 years	2 weeks 2 months	Refrigerate after opening. Keep tightly closed. Use dry measuring spoon.
Coffee Creamer (dry)	9 months	6 months	Keep lid tightly closed.
Cornmeal	12 months	Same as unopened	Keep tightly closed.
Cornstarch	18 months	Same as unopened	Keep tightly closed.
Flour: White Whole Wheat	6-8 months 6-8 months	Same as unopened Same as unopened	Store in a cool, dry environment. Once opened, store in airtight container.
Gelatin, all types (powder)	18 months	Same as unopened	Keep dry and covered.
Grits	12 months	Same as unopened	Store in an airtight container.
Honey	12 months	Same as unopened	Cover tightly; if crystallizes, warm jar in pan of hot water.
Jellies and Jams	12 months	Same as unopened	Cover tightly. Storage life lengthened if refrigerated after opening.
Juice bases	18-24 months	Same as unopened	Keep dry and covered.
Lemonade, fruit punch mix (powdered drink mixes)	18-24 months	Same as unopened	Keep dry and covered.

* These storage times assume that safe food handling practices have been followed during all steps of food production and that food is stored properly in equipment that is working effectively and efficiently.

Food	Recommended storage time at 70° F*		Handling Hints
	Unopened	Opened	
Molasses	12 months	6 months	Keep tightly closed. Refrigerate to extend storage life. Discard if any sign of mold.
Marshmallow Cream	3-4 months	Same as unopened	Cover tightly. Refrigerate after opening to extend storage life. Serve at room temperature.
Marshmallows	2-3 months	Same as unopened	Keep in airtight container.
Mayonnaise	2-3 months	Same as unopened	Refrigerate after opening.
Milk: Condensed or Evaporated Non-fat Dry	12 months 6 months	Discard 3 months	Invert cans every two months. Store in airtight container.
Pasta: Dry, without Eggs Egg noodles	2 years 6 months	1 year	Once opened, store in airtight container.
Pepper	Indefinitely	Same as unopened	Store in a cool, dry place.
Pepper, bulk	Indefinitely	Same as unopened	Store in a cool, dry place.
Rice: White Barley, Brown, Flavored or Herb	1 years 6 months	Same as unopened Same as unopened	Store in a cool, dry environment. Once opened, store in airtight container.
Salad Dressing: Bottled Made from Mix	10-12 months	3 months 2 weeks	Refrigerate after opening. Refrigerate prepared dressing.
Salad Oils	6 months	1-3 months	Refrigerate after opening.
Salt	Indefinitely	Same as unopened	Store in a cool, dry place.
	Indefinitely	Same as unopened	Store in a cool, dry place.
Shortenings, solid	8 months	Same as unopened	Refrigeration not needed.
Sugar: Brown Confectioners Granulated Sweeteners Packets	4 months 18 months 2 years 2 years Indefinitely	Same as unopened Same as unopened Same as unopened Same as unopened Same as unopened	Store in a cool, moist area in an airtight container. Store in a cool, dry environment. Once opened, store in airtight container. Store in a cool, dry place.
Syrups	12 months	Same as unopened	Keep tightly closed. Refrigerate to extend storage life. Discard if any sign of mold.
Tea: Bags Instant Loose	18 months 3 years 2 years	Same as unopened Same as unopened Same as unopened	Put in airtight container. Cover tightly. Put in airtight container.
Thickener	18-24 months	Same as unopened	Keep dry and covered.
Vinegar	2 years	12 months	Keep tightly closed. Slightly cloudy appearance doesn't affect quality. Distilled vinegar keeps longer than cider vinegar.
MIXES AND PACKAGED FOODS			
Bread Crumbs	6 months	Same as unopened	Store in a cool, dry place in an airtight container.
Bread Dressing/Stuffing Mix	6 months	1 week	Keep dry and covered.
Cakes, purchased, premade	1-2 days	Same as unopened	If butter-cream, whipped cream, or custard frostings or fillings, refrigerate.
Casseroles, complete or add own meat	9-12 months	Same as unopened	Store in a cool, dry environment. Once opened, store in airtight container.
Cookies: Homemade Packaged	2 months	2-3 weeks	Put in airtight container. Keep tightly closed.
Cornflake Crumbs	6 months	Same as unopened	Keep dry and covered.
Crackers, all types	3 months	Same as unopened	Keep box tightly closed.

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Food	Recommended storage time at 70° F*		Handling Hints
	Unopened	Opened	
Croutons	6 months	Same as unopened	Keep dry and covered.
Frostings: Canned Mix	3 months 8 months	30 days	Store leftovers in refrigerator.
Graham Cracker Pie Shell	6 months	1 week	Keep dry and covered.
Hollandaise Mix	6-12 months	1 week	Keep dry and covered.
Hot Roll Mix	18 months	Same as unopened	If opened, put in airtight container.
Instant Breakfast	6 months	1 week	Keep in can, closed jars, or original packets.
Macaroni and Cheese Mix	9-12 months	1 week	Keep dry and covered.
Mixes: Angel Food Cake Cornbread, Biscuit, Muffin Brownie and Cake Custard and Cheesecake Mousse and Pudding Sauce and Gravy Soup	12 months 9 months 9 months 12 months 12 months 6-12 months 12 months	Same as unopened	Store in a cool, dry environment. Once opened, store in airtight container.
Pancake Mix	6-9 months	Same as unopened	Store in a cool, dry environment. Once opened, store in airtight container.
Pie Crust Mix	8 months	Same as unopened	Store in a cool, dry environment. Once opened, store in airtight container.
Pies and Pastries	2-3 days	Same as unopened	Refrigerate whipped cream, custard, and chiffon fillings.
Potatoes, Instant, Scalloped, Au Gratin, Hash Browns, Sliced, Pearls	6-12 months	Same as unopened	Store in a cool, dry environment. Once opened, store in airtight container.
Rice Mixes	6 months	Same as unopened	Keep cool and dry.
Toaster Pastries	2-3 months	Same as unopened	Store in a cool, dry environment. Once opened, store in airtight container.
CANNED AND DRIED FOODS			
Barbeque Sauce	12 months	1 month	Seal and date once opened.
Canned Foods: Baby Food Ravioli Meats, Poultry, Fish and Seafood Fruit, Cranberry Sauce Pimentos, Pickles, Olives Tomato Sauce Vegetables	12 months 12 months 12 months 12 months 12 months 12 months 12 months	2-3 days 2 days 2 days 1 week 1-2 months 5 days 2-3 days	Keep cool. Refrigerate all opened canned foods and cover tightly. To avoid metallic taste, transfer foods in cans to glass or plastic storage container, if kept more than one day.
Canned Fruit Juices	9 months	Up to 1 week refrigerated	Keep cool. Once opened, transfer canned juice to glass or plastic container and keep tightly covered and refrigerate for up to 1 week.
Cheese Sauce	9-12 months	1 week	Keep dry and covered.
Cherries, maraschino	12 months	Same as unopened	Seal and date once opened.
Enchilada Sauce	12 months	5 days	Seal and date once opened.
Fruits, Dried	6 months	Same as unopened	Keep cool, in airtight container. If possible, refrigerate.
Lentils, Dried (red beans, peas)	1 year	Same as unopened	
Pan Release	6-12 months	Same as unopened	
Pie filling, fruit	12 months	7 days	Seal and date once opened.
Pudding, Canned	12 months	1-2 days	Refrigerate after opening.

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Food	Recommended storage time at 70° F*		Handling Hints
	Unopened	Opened	
Soup Bases	6-12 months	Same as unopened	
Soups, canned:	Broth Based 6-12 months Cream Based 6-12 months	1 week	Seal and date once opened.
Spaghetti Sauce	12 months	See handling hint.	Transfer to glass or plastic container as soon as opened. Do not store in can. Keep covered. Can keep 5 days in refrigerator ≤ 41° or 2-3 months in freezer ≤ 0°.
Tartar Sauce	12 months	Same as unopened	Seal and date once opened.
Vegetables, Dried	1 year	Same as unopened	Keep cool, in airtight container. If possible, refrigerate.
SPICES, HERBS, CONDIMENTS, AND EXTRACTS			
Catsup/Chili Sauce	12 months	1 month	Refrigerate for longer storage.
Food Color	1-2 years	Same as unopened	
Kitchen Bouquet	1-2 years	6-9 months	
Lemon Juice	6-12 months	Same as unopened	
Lemon Peel	1-2 years	6-9 months	
Lemon-Lime Seltzer	1-2 years	6-9 months	
Lime Juice	6-12 months	Same as unopened	
Liquid Smoke	1-2 years	6-9 months	
Mustard, Prepared Yellow	2 years	6-8 months	May be refrigerated. Stir before using.
Sauce, soy and Worcestershire	3 years	9 months	
Spices and Herbs:	Whole Spices 6 months Dehydrated Vegetable Flakes 6 months Ground Spices 6 months Herbs 6 months Herb/Spice Blend 6 months Taco and Italian Seasoning 6 months	Same as unopened	Store in airtight containers in dry places away from sunlight and heat. At times listed, check aroma; if faded, replace. Whole cloves, nutmeg, and cinnamon sticks maintain quality beyond two year period.
Vanilla	2 years	12 months	Keep tightly closed; volatile oils escape.
Other Extracts	12 months	Same as unopened	Keep tightly closed; volatile oils escape.
OTHER FOODS			
2 cal med pass	Per manufacturer guidelines	Per manufacturer guidelines	
Cheese, Parmesan, grated	10 months	2 months	Refrigerate after opening. Keep tightly closed.
Coconut, shredded, canned or packaged	12 months	6 months	Refrigerate after opening.
Dried Peas and Beans	12 months	Same as unopened	Store in airtight container in cool place.
Ice Cream Cones	2 months	1-2 weeks	
Meat Substitutes, textured protein products (imitation bacon bits)	4 months	Same as unopened	Keep tightly closed; for longer storage, refrigerate.
Nuts:	In Shell 4 months Nutmeats packaged 1 year Vacuum Can or Other Packaging 3 months	2 weeks	Refrigerate after opening. Freeze for longer storage. Unsalted and blanched nuts keep longer than salted.
Peanut Butter	6-9 months	2-3 months	Refrigeration not needed. Keeps longer if refrigerated. Serve at room temperature.
Popcorn	2 years	Same as unopened	Store in airtight container.

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Food	Recommended storage time at 70° F*		Handling Hints
	Unopened	Opened	
Potato chips	2 months	1-2 weeks	
Tortilla Chips	2 months	1-2 weeks	
Vegetables, Fresh: Potatoes Sweet Potatoes Onions (red, yellow)		2 weeks 2-4 weeks 1-2 weeks	Keep dry and away from sun. For longer storage, keep about 50° F. Don't refrigerate sweet potatoes.
Whipped Topping (dry)	12 months	Same as unopened	Store in a cool, dry environment. Once opened, store in airtight container.
Wine: Burgundy Marsala	1-2 years 1-2 years	6-9 months 6-9 months	
Yeast (dry)	1 year or expiration date on package.	4 months	After opening, store in airtight container in refrigerator or freezer.

REFRIGERATED STORAGE: (Dairy Products; Fresh Fruits; Fresh Vegetables; Fresh Meat, Fish, and Poultry, raw; Cured and Smoked Meats; Other Foods)

Food	Recommended storage time at 35-41° F or less *		Handling Hints
	Unopened	Opened	
DAIRY PRODUCTS			
Butter	1-2 weeks	Same as unopened	Wrap or cover tightly.
Buttermilk	3-5 days	Same as unopened	Cover tightly. Flavor not affected if buttermilk separates. Remix before serving.
Cheese: Cottage, Ricotta	1-2 weeks		Keep all cheese tightly packaged in moisture resistant wrap. For longer storage, see freezer storage chart.
Cream, Neufchatel	2 weeks		
Cheddar, Edam, Gouda, Swiss (hard and wax-coated in large pieces)	2-3 months	2-3 weeks	
Slices or Opened Packages	2 weeks		
Parmesan, Romano (grated)	10 months	2 months	
Pasteurized Processed		3-4 weeks	Refrigerate after opening. (See dry storage chart) Refrigerate slices of process cheese and cheese food. Refrigerate loaves and jars after opened. Most squeeze packages and aerosol cans don't need refrigeration (check label).
Coffee Lightener, non-dairy creamer, mocha mix (liquid)	3 weeks	1 week	Cover tightly. Do not return unused cream to original container.
Cream Light or Half-and-half Heavy or Whipping	4 weeks 1 weeks	1 week	Cover tightly. Do not return unused cream to original container.
Dips, sour-cream, etc: Commercial Homemade	2 weeks	2 days	Keep tightly covered. Keep tightly covered.
Eggs: In-shell, fresh	2-3 weeks	Do not keep	Store covered. Keep small end down to center yolks.
In-shell, hard cooked	1 week	Do not keep	Store in covered container.
Liquid pasteurized eggs or egg subs	12 months frozen	4-5 days	

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Food	Recommended storage time at 35-41° F or less *		Handling Hints
	Unopened	Opened	
Egg Containing Products: Custards, custard sauces, puddings, custard-filled pastries and cakes		2-3 days	Cover and refrigerate.
Margarine	4-6 months	Same as unopened	Wrap or cover tightly.
Milk: Evaporated Reconstituted dry nonfat Liquid Whole or Low-fat Sweetened, condensed		3-5 days 1 week 1 week 3-5 days	Keep covered. Keep containers tightly closed. Don't return unused milk to original container. Keep covered.
Sour Cream		2-3 weeks	Keep covered.
Whipped Topping: Aerosol Can Prepared from Mix Frozen Carton (thawed)		3 months 3 days 2 weeks	Keep covered.
Yogurt	1 month	7-10 days	Keep covered.
FRESH FRUITS			
Apples	1-3 weeks **	Not applicable	Refrigerate
Avocado	2-3 days (after ripened)	Not applicable	Store unripened avocados at room temperature. When the fruit feels slightly soft, it is ripe. Ripe avocados can be stored in the refrigerator.
Bananas	1-2 days unpeeled	Not applicable	Refrigerate only when fully ripe.
Berries, Cherries	1-2 days **	Not applicable	Refrigerate
Citrus Fruit	3 weeks **	Not applicable	Lemon wedges may be saved for 1 to 3 days refrigerated.
Grapes, Peaches, Pears, Plums	3-5 days **	Not applicable	Refrigerate
Juices (bottled, reconstituted, frozen, canned)	Not applicable	1 week	Keep fruit juice tightly covered. Transfer canned juice to glass or plastic container after opening.
Lemons	2-5 weeks	Not applicable	Can be stored at room temperature but should stay fresh longer if stored uncovered in the refrigerator. Keep fruit from touching each other.
Melons	1 week	Not applicable	Wrap cut surfaces to prevent Vitamin C loss and to control odors.
** Discard bruised or decayed fruit. Do not wash before storing; moisture encourages spoilage. Store in crisper or moisture resistant bag or wrap.			
FRESH VEGETABLES			
Asparagus	2-3 days	Not applicable	Refrigerate.
Corn with or without husks	1-2 days	Not applicable	Refrigerate.
Beans, green or wax; Celery	1 week	Not applicable	Keep in crisper or moisture resistant wrap or bag.
Beets, Carrots, Radishes, Turnips	1-2 weeks	Not applicable	Remove any leafy tops; keep in crisper.
Broccoli, Brussel Sprouts, Cabbage, Cauliflower	1 weeks	Not applicable	Keep in crisper or moisture resistant wrap or bag.
Cucumbers, Peppers	1 week	Not applicable	Refrigerate.
Eggplant	3-4 days	Not applicable	
Garlic cloves	1-2 weeks	Not applicable	

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Food	Recommended storage time at 70° F*		Handling Hints
	Unopened	Opened	
Potato chips	2 months	1-2 weeks	
Tortilla Chips	2 months	1-2 weeks	
Vegetables, Fresh:		2 weeks 2-4 weeks 1-2 weeks	Keep dry and away from sun. For longer storage, keep about 50° F. Don't refrigerate sweet potatoes.
Whipped Topping (dry)	12 months	Same as unopened	Store in a cool, dry environment. Once opened, store in airtight container.
Wine: Burgundy Marsala	1-2 years 1-2 years	6-9 months 6-9 months	
Yeast (dry)	1 year or expiration date on package.	4 months	After opening, store in airtight container in refrigerator or freezer.

REFRIGERATED STORAGE: (Dairy Products; Fresh Fruits; Fresh Vegetables; Fresh Meat, Fish, and Poultry, raw; Cured and Smoked Meats; Other Foods)

Food	Recommended storage time at 35-41° F or less *		Handling Hints
	Unopened	Opened	
DAIRY PRODUCTS			
Butter	1-2 weeks	Same as unopened	Wrap or cover tightly.
Buttermilk	3-5 days	Same as unopened	Cover tightly. Flavor not affected if buttermilk separates. Remix before serving.
Cheese: Cottage, Ricotta	1-2 weeks	2-3 weeks 2 months 3-4 weeks	Keep all cheese tightly packaged in moisture resistant wrap. For longer storage, see freezer storage chart. Refrigerate after opening. (See dry storage chart) Refrigerate slices of process cheese and cheese food. Refrigerate loaves and jars after opened. Most squeeze packages and aerosol cans don't need refrigeration (check label).
Cream, Neufchatel	2 weeks		
Cheddar, Edam, Gouda, Swiss (hard and wax-coated in large pieces)	2-3 months		
Slices or Opened Packages	2 weeks		
Parmesan, Romano (grated)	10 months		
Pasteurized Processed			
Coffee Lightener, non-dairy creamer, mocha mix (liquid)	3 weeks	1 week	Cover tightly. Do not return unused cream to original container.
Cream Light or Half-and-half Heavy or Whipping	4 weeks 1 weeks	1 week	Cover tightly. Do not return unused cream to original container.
Dips, sour-cream, etc: Commercial Homemade	2 weeks	2 days	Keep tightly covered. Keep tightly covered.
Eggs: In-shell, fresh	2-3 weeks	Do not keep	Store covered. Keep small end down to center yolks.
In-shell, hard cooked	1 week	Do not keep	Store in covered container.
Liquid pasteurized eggs or egg subs	12 months frozen	4-5 days	

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Food	Recommended storage time at 35-41° F or less *		Handling Hints
	Unopened	Opened	
Lettuce, head; Spinach (washed and thoroughly drained)	3-5 days	Not applicable	Keep in crisper or moisture resistant wrap or bags.
Mushrooms	1-2 days	Not applicable	Do not wash before storing.
Onions, Green; Okra	3-5 days	Not applicable	Refrigerate.
Onions (yellow and red), Potatoes, Sweet Potatoes	Not applicable	Not applicable	Refrigeration not needed. (See Dry Storage Chart).
Parsley	1 week	Not applicable	
Peas, lima beans, unshelled	3-5 days	Not applicable	Store unshelled in refrigerator until used.
Peppers, red and green	1-2 weeks	Not applicable	Do not wash. Wrap in a paper towel or place in a paper bag. Do not use a plastic bag. Store in the vegetable compartment of the refrigerator.
Radishes	2-3 weeks	Not applicable	Trim off leaves and place in a loosely sealed or perforated plastic bag. Wash radishes and trim roots just before using.
Shredded Cabbage, Leaf and Bibb Lettuce, Salad Greens	1-2 days	Not applicable	Keep in moisture resistant wrap or bag.
Squash, Summer	1 week	Not applicable	Store in a perforated plastic bag. Do not wash until ready to use.
Squash, Winter	2-3 months (do not refrigerate)	Not applicable	Store, whole, in a cool, dry place. Do not wash until ready to use. If cut, store wrapped in plastic and refrigerate for up to 1 week. If whole squash is properly cured in the sun (at 70° to 80° F) for 10 days, it should extend storage time.
Tomatoes, ripe	1-2 days	Not applicable	Refrigerate.
MEAT, FISH AND POULTRY - FRESH			
Note: Meats may be left in distributor packaging for refrigerator storage or for very brief freezer storage. For frozen storage beyond two weeks, rewrap in moisture- and vapor-proof wrap or freezer bags.			
Beef, Lamb, Pork and Veal (raw): Chops, Steaks, Roasts Ground Meat, Stew Meat Variety Meats (liver, heart, etc.)	2-4 days 1-2 days 1-2 days	Not applicable	
Bratwurst Fresh Precooked	1-2 days 5-7 days	Not applicable	
Chicken, Duck, or Turkey (ready-to-cook)	2 days	Not applicable	
Clams, Crab, or Lobster (in shell)	2 days	Not applicable	
Fish and Shellfish (fresh, cleaned fish, including steaks and fillets)	1 day	Not applicable	
Seafood (including shucked clams, oysters, scallops, and shrimp)	1 day	Not applicable	Store in coldest part of refrigerator.
MEAT, FISH AND POULTRY - COOKED			
Canned meat	Not applicable	2-3 days	Cover and refrigerate

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Food	Recommended storage time at 35-41° F or less *		Handling Hints
	Unopened	Opened	
Cooked meat and meat dishes	Not applicable	2 days	Quickly refrigerate all cooked meats and leftovers. Use as soon as possible. Cut large roasts into halves to cool in refrigerator. Fats tend to separate in homemade gravies, stews and sauces but usually recombine when heated.
Gravy and meat broth	Not applicable	2-3 days	Under refrigeration, cool leftover gravy and broth quickly, in shallow containers.
CURED AND SMOKED MEATS			
Bacon	Refer to package	5-7 days	Cover and refrigerate
Bologna, Liverwurst	Refer to package	4-6 days	Cover and refrigerate
Corned Beef	Refer to package	5-7 days	Cover and refrigerate
Dried Beef	Refer to package	10-12 days	Cover and refrigerate
Dry and Semi-Dry Sausages (Salami, etc.)	Refer to package	4-5 days	Cover and refrigerate
Frankfurters, Hot Dogs	2 weeks or date on package	2-3 days	Cover and refrigerate
Hams: Whole Canned	Refer to package 6 months	1 week	Cover and refrigerate
Luncheon Meats	2 weeks of date on package	2-3 days	Cover and refrigerate
Sausage, fresh or smoked	Refer to package	1-2 days	Cover and refrigerate
OTHER FOODS			
Casseroles	Not applicable	1-2 days	
Refrigerated Biscuits, Rolls, Pastries, Cookie Dough	See expiration date on package.	Same as unopened	To avoid low quality, do not store in refrigerator door.

FREEZER STORAGE: (Meats; Fish; Poultry; Fruits; Vegetables; Commercially Frozen Foods Baked Goods; Commercially Frozen Foods – Main Dishes; Dairy)

** If frozen status is maintained and food is properly sealed, recommended storage time is same as unopened.

Food	Recommended storage time at 0° F* or less		Handling Hints
	Unopened	Opened	
MEATS			
Bacon, Canadian	1 month	Not applicable	Frozen cured meats lose quality rapidly.
Beef liver	3-4 months	Not applicable	Freeze two weeks in original wrapper. Use suitable wrap for longer periods
Beef patties, Meatballs	3-4 months	Same as unopened **	
Beef stew meat	3-4 months	Not applicable	Freeze two weeks in original wrapper. Use suitable wrap for longer periods.
Corned Beef	1 month	Not applicable	Frozen cured meats lose quality rapidly.

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Food	Recommended storage time at 0° F* or less		Handling Hints
	Unopened	Opened	
FRUITS			
Berries, Cherries, Peaches, Pears, Pineapple, etc.	12 months	Not applicable	
Fruit Juice Concentrates	12 months	Not applicable	Keep prepared fruit juice tightly covered. Transfer canned juice to glass or plastic container after opening.
VEGETABLES			
Purchased frozen cartons, plastic bags, or boil-in-bags	8 months	Not applicable	Cabbage, celery, salad greens and tomatoes do not freeze successfully.
STARCHES			
French Fries, Cottage Fries, Steak Fries	8 months	Same as unopened **	
Hush Puppies	8 months	Same as unopened **	
Onion Rings	8 months	Same as unopened **	
Potato Skins	8 months	Same as unopened **	
Tater tots	8 months	Same as unopened **	
COMMERCIALLY FROZEN FOODS - BAKED GOODS (Freezing does not freshen baked goods. It can only maintain the quality (freshness) the food had before freezing.)			
Bagels	2 months	Same as unopened **	
Bread, unbaked	1 month	Not applicable	
Cake, baked, frosted	8-12 months	Not applicable	
Cake, baked, unfrosted: Angel Food Chiffon, Sponge Cheesecake Chocolate Fruit Cake Yellow or Pound	2 months 2 months 2-3 months 4 months 12 months 6 months	Not applicable	
Cinnamon Rolls, partially baked	2 months	Not applicable	
Cookie Dough, unbaked	2-3 months	Same as unopened **	
Cookies, baked	8-12 months	Same as unopened **	
Crepe Shells	1 month	Not applicable	
Donuts, Cake	1 month	Same as unopened **	
English Muffin	2-3 months	Same as unopened **	
French Toast	1 month	Same as unopened **	
Fruit Pie, unbaked	8 months	Not applicable	
Pancakes	2 months	Same as unopened **	
Pie, baked	8 months	Not applicable	
Pita Bread	4 months	Same as unopened **	
Quick bread, baked	2-3 months	Same as unopened **	
Rolls, partially baked	2-3 months	Not applicable	
Tortillas, flour and corn	4 months	Same as unopened **	
Waffles	1 month	Same as unopened **	
Yeast Breads and Rolls, baked	3-6 months	Same as unopened **	

* These storage times assume that safe food handling practices have been followed during all steps of food production and that food is stored properly in equipment that is working effectively and efficiently.

Food	Recommended storage time at 0° F* or less		Handling Hints
	Unopened	Opened	
Frankfurters, Hot Dogs	1 month	Not applicable	Freezing not recommended.
Ground Beef, Lamb, Veal, and Veggie Burgers	2-3 months	Not applicable	
Ground Pork	1-2 months	Not applicable	
Ham and Picnic Cured	1-2 months	Not applicable	Frozen cured meats lose quality rapidly.
Luncheon Meat (turkey pastrami, turkey bologna, etc) and Pepperoni slices	1-2 months	Not applicable	Freezing not recommended.
Pizza	1-2 months	Not applicable	
Pork patty, cooked	1-2 months	Same as unopened **	
Roasts:	Beef	6-12 months	Not applicable
	Lamb, Veal	6-9 months	Not applicable
	Pork	3-6 months	Not applicable
Sausage, dry, smoked, Polish, Chorizo	1-2 months	Not applicable	Freezing alters flavor.
Sausage, fresh, unsalted	1-2 months	Not applicable	
Steaks, Fingers, Chops:	Beef	6-9 months	Same as unopened **
	Lamb, Veal	3-4 months	
	Pork	2-3 months	
Venison, Game Birds	8-12 months	Not applicable	
FISH Note: Keep frozen foods in original wrapping; thaw; follow cooking directions on label.			
Bluefish, Perch, Mackerel, Salmon	2-3 months	Not applicable	
Cod, Flounder, Haddock, Sole	6 months	Not applicable	
Breaded Fish (patties and sticks)	3 months	Not applicable	
Clams	3 months	Not applicable	
Cooked Fish or Seafood	3 months	Not applicable	
Crab Cakes	3 months	Not applicable	
Crab, imitation	1-2 months	Not applicable	
King Crab	10 months	Not applicable	
Lobster Tails	3 months	Not applicable	
Oysters	4 months	Not applicable	
Scallops	3 months	Not applicable	
Shrimp, uncooked	12 months	Not applicable	
POULTRY			
Chicken Breast Tenders or Nuggets (breaded)	1-3 months	Same as unopened **	
Chicken Breasts, Thighs and Pieces (boneless)	9 months	Not applicable	
Chicken Livers	3 months	Not applicable	
Chicken, whole or cut-up	10 months	Not applicable	
Cooked Poultry, pulled and diced	3 months	Not applicable	
Duck, Turkey	6 months	Not applicable	

* These storage times assume that safe food handling practices have been followed during all steps of food production and that food is stored properly in equipment that is working effectively and efficiently.