

	TYPE	Refrigerator	Freezer
Salad	egg, chicken, ham, tuna, ansmacronisalads	3 to 4 days	Does not freeze well
Hot dogs	Opened package	1 week	1 to 2 months
Luncheon meat	Opened packaged or deli sliced	2weeks	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
	Sausage, purchased frozen	After cooking, 3-4 days	1-2 months from date of purchase
Hamburger, ground meets 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 Chops Roasts	3 to 5 days 3 to 5 days 3 to 5 days	4 to 12 months 4 to 12 months 4 to 12 months
Ham	Fresh, uncured, uncooked	3 to 5 days	6 months
	Fresh, uncured, cooked	3 to 4 days	3 to 4 months
	Cured, cook-before-eating, uncooked	5 to 7 days or "use by" date	3 to 4 months
	Fully-cooked, vacuum sealed at plant, unopened	2 weeks or "used by" date	1 to 2 months

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	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
	Country ham, cooked	1 week	1 month
	Canned, labeled "Keep Refrigerated", unopened	6 to 9 months	Do not freeze
	Canned, shelf-stable, opened NOTE: An unopened shelf-stable canned ham can be stored at room temperature for 2 years.	3 to 4 days	1 to 2 months
	Prosciutto, Parma or Serrano ham, dry Italian or Spanish type cut	2 to 3 months	1 month
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 to 3 days	2 to 3 months
	Lean fish (cod, flounder, haddock, halibut, sole, etc)	1 to 3 days	6 to 8 months
	Len Fish (pollock, ocean search, rockfish, sea trout, etc.)	1 to 3 days	4 to 8 months
Shellfish	Fresh Crab Meat	2 to 4 days	2 to 4 months
	Fresh Lobster	2 to 4 days	2 to 4 months
	Live Crab, Lobster	1 day	Not recommended
	Live Clams, Mussels, Oysters and Scallops	5 to 10 days	Not recommended
	Shrimp, Crayfish	3 to 5 days	6 to 18 months

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	Shucked Clams, Mussels, Oysters, and Scallops	3 to 10 days	3 to 4 months
	Squid	1 to 3 days	6 to 18 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
	Raw egg accidentally frozen in shell. NOTE: Toss any frozen eggs with a broken shell.	Use immediately after thawing	Keep frozen, then refrigerate to thaw
	Hard-cooked eggs	1 week	Do not freeze
	Egg substitutes, liquid, unopened	1 week	Do not freeze
	Egg substitutes, liquid, opened	3 days	Do not freeze
	Egg substitutes, frozen, unopened	After thawing, 1 week or "use by" date	12 months
	Egg substitutes, frozen, opened	After thawing, 3 to 4 days or "use by" date	Do not freeze
	Casseroles with eggs	After baking, 3 to 4 days	After being, 2 to 3 months
	Eggnog, commercial	3 to 5 days	6 months
	Eggnog, homemade	2 to 4 days	Do not freeze
	Pies: pumpkin, pecan	After baking, 3 to 4 days	After baking, 1 to 2 months
	Pies: Custard and Chiffon	After baking, 3 to 4 days	Do not freeze
	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

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	Chicken nuggets or patties	3 to 4 days	1 to 3 months
	Pizza	3 to 4 days	1 to 2 months