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| **Food Storage Times** | | |
| **Food item** | **Refrigerator** | **Freezer** |
| Ground meat (beef, turkey, veal, pork, lamb & mixtures) | 1 to 2 days | 3 to 4 months |
| Fresh beef, veal, lamb & pork steaks | 3 to 5 days | 6 to 12 months |
| Fresh beef, veal, lamb & pork chops | 3 to 5 days | 4 to 6 months |
| Fresh beef, veal, lamb & pork roasts | 3 to 5 days | 4 to 12 months |
| Fresh poultry – whole | 1 to 2 days | 1 year |
| Fresh poultry – pieces | 1 to 2 days | 9 months |
| Sausage, raw – chicken, turkey, pork, beef | 1 to 2 days | 1 to 2 months |
| Bacon | 7 days | 1 month |
| Deli meat (opened) | 1 week | 1 to 2 months |
| Leftover (cooked) meat or poultry | 3 to 4 days | 2 to 6 months |
| Chicken nuggets or patties | 3 to 4 days | 1 to 3 months |
| Soups & stews (vegetable or meat added) | 3 to 4 days | 2 to 3 months |