

## FOODKEEPING GUIDELINES

### MEAT AND POULTRY

	Refrigerator	Freezer
<b>Meat , Fresh</b>		
Beef, lamb, pork and veal chops, steaks and roasts	3-5 days	4-12 months
Cooked meats (after home cooking)	3-4 days	2-3 months
Ground meat	1-2 days	3-4 months
Variety meats (liver, tongue, chitterlings)	1-2 days	3-4 months
<b>Meat, Smoked or Processed</b>		
Bacon	1 week	1 month
Corned beef (in pouch with pickling juice)	5-7 days	1 month
Ham, canned (keep refrigerated label)	6-9 months	Do not freeze
Ham, fully cooked, whole	1 week	1-2 months
Ham, fully cooked, slices or half	3-4 days	1-2 months
Ham, cook before eating	1 week	1-2 months
Hot dogs, sealed in package	2 weeks	1-2 months
Hot dogs, after opening	1 week	1-2 months
Lunch Meats, sealed in package	2 weeks	1-2 months
Lunch meats, after opening	3-5 days	1-2 months
Sausage, raw, bulk type	1-2 days	1-2 months
Sausage, smoked links, patties	1 week	1-2 months
Sausage, hard, dry, sliced (ex: pepperoni)	2-3 weeks	1-2 months
<b>Poultry, Fresh</b>		
Chicken or turkey, whole	1-2 days	12 months
Chicken or turkey, parts	1-2 days	9 months
Duckling or goose, whole	1-2 days	6 months
Giblets	1-2 days	3-4 months
Ground turkey or chicken	1-2 days	3-4 months
<b>Poultry, Cooked or Processed</b>		
Chicken nuggets, patties	1-2 days	1-3 months
Cooked poultry dishes	3-4 days	4-6 months
Fried chicken	3-4 days	4 months
Lunch meats, sealed in package	2 weeks	1-2 months
Linch meats, after opening	3-5 days	1-2 months
Pieces, (covered with broth or gravy)	1-2 days	6 months
Rotisserie Chicken	3-4 days	4 months