## FOODKEEPING GUIDELINES

## **MEAT AND POULTRY**

Meat , FreshBeef, lamb, pork and veal chops, steaks and roasts3-5 days4-12 monthsCooked meats (after home cooking)3-4 days2-3 monthsGround meat1-2 days3-4 monthsVariety meats (liver, tongue, chitterlings)1-2 days3-4 monthsMeat, Smoked or ProcessedBacon1 week1 monthCorned beef (in pouch with pickling juice)5-7 days1 monthHam, canned (keep refrigerated label)6-9 monthsDo not freezeHam, fully cooked, whole1 week1-2 monthsHam, fully cooked, whole1 week1-2 monthsHam, couck before eating1 week1-2 monthsHam, cook before eating1 week1-2 monthsHot dogs, sealed in package2 weeks1-2 monthsLunch meats, after opening3-5 days1-2 monthsSausage, raw, bulk type1-2 days1-2 monthsSausage, smoked links, patties1 week1-2 monthsSausage, hard, dry, sliced (ex: pepperoni)2-3 weeks1-2 monthsSausage, hard, dry, sliced (ex: pepperoni)2-3 weeks1-2 monthsChicken or turkey, parts1-2 days3-4 monthsChicken or turkey, parts1-2 days3-4 monthsChicken or turkey, parts1-2 days3-4 monthsChicken or turkey, parties1-2 days3-4 monthsChicken or turkey, parties1-2 days3-4 monthsChicken or turkey, parties1-2 days3-4 monthsChicken nuggets, patties1-2 days3-		Refrigerator	Freezer
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Pieces, (covered with broth or gravy)1-2 days6 months	Lunch meats, sealed in package	2 weeks	1-2 months
	Linch meats, after opening	3-5 days	1-2 months
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	Rotisserie Chicken	3-4 days	4 months