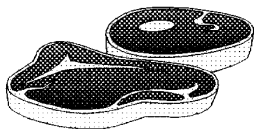


# Store Meat Safely

Food	Cupboard at 70°F	Fridge 32-40°F	Freezer at 0°F
<b>Fresh Meats</b> - Meats may be left in the supermarket package for refrigerator storage or very brief freezer storage. To freeze longer than 1 month, rewrap in freezer wrap or place in freezer bag.			
<b>Roasts</b> *beef *veal or pork *lamb		3-5 days 3-5 days 3-5 days	6-12 mo. 4-6 mo. 6-9 mo.
<b>Steaks, Beef</b>		3-5 days	6-12 mo.
<b>Chops</b> *pork *lamb, veal		3-5 days 3-5 days	4-6 mo. 6-9 mo.
<b>Ground Beef or Pork, Stew Meat</b>		1-2 days	3-4 mo.
<b>Sausage, Pork</b>		1-2 days	1-2 mo.
<b>Bratwurst</b> *fresh *precooked		2-3 days 5-7 days	2-3 mo. 2-3 mo.
<b>Variety Meats</b> - tongue, liver, brains, heart, kidney		1-2 days	3-4 mo.
<b>Processed and Cured Meats</b> - Packaged meats are best kept in their package. Use no later than 1 week after the "Sell By" date. Frozen, cured meats lose quality rapidly and should be used as soon as possible.			
<b>Bacon</b>		1 wk.	1 mo.
<b>Smoked Turkey</b>		1 wk.	1 mo.
<b>Hot Dogs, pkg.</b> *unopened *opened		2 wks. 1 wk.	1-2 mo. 1-2 mo.
<b>Ham, Cooked</b> *whole *half *slices		1 wk. 3-5 days 3-4 days	1-2 mo. 1-2 mo. 1-2 mo.
<b>Ham, canned</b> *unopened *opened		6-9 mo. 3-5 days	4-6 wks.
<b>Luncheon Meats,</b> *unopened *opened		2 wks. 3-5 days	1-2 mo. 1-2 mo.
<b>Sausage, smoked</b>		1 wk.	1-2 mo.
<b>Sausage, dry and semi-dry hard</b>		2-3 wk.	1-2 mo.

Food	Cupboard at 70°F	Fridge 32-40°F	Freezer at 0°F
<b>Fresh Poultry</b> - May be stored according to chart dates but used before the "use by" date on the package.			
<b>Chicken/Turkey</b> *whole *pieces *giblets		1-2 days 1-2 days 1-2 days	1 year 9 mo. 3-4 mo.
<b>Duck or Goose</b>		1-2 days	6 mo.
<b>Fresh Wild Game</b>			
<b>Venison</b>		3-5 days	10-12 mo.
<b>Rabbit or Squirrel</b>		1-2 days	1 year
<b>Wild Duck or Pheasant</b>		1-2 days	1 year
<b>Cooked Meats, Poultry and Fish</b> - All cooked meats, poultry, fish and leftovers should be quickly refrigerated and used as soon as possible. Large roasts may be cut in half to cool in the refrigerator.			
<b>Meat and Meat Dishes</b>		3-4 days	2-3 mo.
<b>Gravy and Meat Broth</b>		1-2 days	2-3 mo.
<b>Chicken</b> *fried *cooked dishes *pieces, plain *pieces with broth or gravy *nuggets, patties		3-4 days 3-4 days 3-4 days 1-2 days 1-2 days	4 mo. 4-6 mo. 4 mo. 6 mo. 1-3 mo.
<b>Fish</b>		5-7 days	
<b>Uncooked Seafood</b> - Store seafood and fish in the coldest part of your refrigerator.			
<b>Clams/Oysters shucked, and Scallops</b>		4-7 days	3-4 mo.
<b>Crab</b>		1 wk.	2 mo.
<b>Fresh Water Fish</b>		3-5 days	6-9 mo.
<b>Filletts, cod, flounder, perch haddock, trout, bass, pollock</b>		2 days	10-12 mo
<b>Salmon Steaks</b>		2 days	7-9 mo.
<b>Shrimp</b>		4 days	5-9 mo.



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