



FOOD EXPIRATION CHEAT SHEET

Eggs

Refrigerator: 4 to 5 weeks

Mayonnaise

Refrigerator: 2 months

Milk

Refrigerator: 2 to 3 days
after "use by" date

Meat

Refrigerator: 3 to 5 days
Freezer: 9 to 12 months

Poultry

Refrigerator: 1 to 2 days
Freezer: 9 to 12 months

Dry packaged goods

1 to 2 years past "use by"
date

Canned items

2 to 5 years after "use by"
day, but if there's a dent
throw it out

Raw hamburger and stew meats

Refrigerator: 1 to 2 days
Freezer: 3 to 4 months

Ground turkey, veal, pork, lamb

Refrigerator: 1 to days
Freezer: 3 to 4 months

Hot dogs

Unopened package

- Refrigerator: 2 weeks
- Freezer: 1 to 2 months

Opened package

- Refrigerator: 1 week
- Freezer: 1 to 2 months

Lunch meats

Unopened package

- Refrigerator: 2 weeks
- Freezer: 1 to 2 months

Opened package

- Refrigerator: 3 to 5 days
- Freezer: 1 to 2 months

Soups and stews (vegetable or meat-added)

Refrigerator: 3 to 4 days
Freezer: 2 to 3 months

Bacon

Refrigerator: 7 days
Freezer: 1 month

Sausage (pork, beef, chicken or turkey)

Refrigerator: 1 to 2 days
Freezer: 1 to 2 months

Meat leftovers

Refrigerator: 3 to 4 days
Freezer: 2 to 3 months

Leftover poultry

Refrigerator: 3 to 4 days
Freezer: 4 months

Lean fish

Refrigerator: 1 to 2 days
Freezer: 6 months

Fatty fish

Refrigerator: 1 to 2 days
Freezer: 2 to 3 months

Cooked fish

Refrigerator: 3 to 4 days
Freezer: 4 to 6 months

Smoked fish

Refrigerator: 14 days
Freezer: 2 months

Shellfish

Refrigerator: 1 to 2 days
Freezer: 3 to 6 months

Canned seafood

Pantry: 5 years
After opening: 3 to 4 days
Out of can: 2 months