

# Food Product Dating and Storage Charts

## Handout 4

**Refrigerated Home Storage (at 40°F or below) of Fresh or Uncooked Products:** If product has a “Use-By-Date,” follow that date. If the product has a “Sell-By-Date” or no date, cook or freeze by the times on the following chart. These storage times are general recommendations at refrigeration temperatures.

Product	Storage Times After Purchase
Poultry	1 to 2 days
Beef, veal, pork and lamb	3 to 5 days
Ground beef and ground poultry	1 to 2 days
Fresh variety meats (liver, tongue, brain, kidneys, heart, chitterlings)	1 to 2 days
Cured ham, cook-before-eating	5 to 7 days
Sausage from pork, beef or turkey, uncooked	1 to 2 days
Eggs	3 to 5 weeks

**Refrigerator Home Storage (at 40°F or below) for Processed Products Sealed at the Plant:** If product has a “Use-By-Date,” follow this date. If product has a “Sell-By-Date” or no date, cook or freeze the product by the times on the following chart.

Processed Product	Unopened, After Purchase	After Opening
Cooked poultry	3 to 4 days	3 to 4 days
Cooked sausage	3 to 4 days	3 to 4 days
Sausage, hard/dry, shelf-stable	6 weeks/pantry	3 weeks
Corned beef, uncooked, in pouch with pickling juices	5 to 7 days	3 to 4 days
Vacuum-packed dinners, commercial brand with USDA seal	2 weeks	3 to 4 days
Bacon	2 weeks	7 days
Hot Dogs	2 weeks*	1 week
Lunch Meats	2 weeks*	3 to 5 days
Ham, fully cooked	7 days	3 days – slices, 7 days – whole
Ham, canned, labeled “keep refrigerated”	9 months	3 to 4 days
Ham, canned, shelf-stable	2 year/pantry	3 to 5 days
Canned meat and poultry, shelf-stable	2 to 5 years/pantry	3 to 4 days

\*No longer than one week after a “sell-by-date.”

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