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How Many Days Ago Did You Open It?



U.S. Food and Drug Administration's Guidelines for Food Storage

Product	Refrigerator Time	Product	Refrigerator Time
Baby Food Liquids		Hot Dogs & Lunch Meats	
Expressed breast milk	5 days	Hot dogs, opened package	1 week
Formula	2 days	Hot dogs, unopened package	2 weeks
Whole Milk	5 days	Lunch meats, opened package	3 to 5 days
Reconstituted evaporated milk	3-5 days	Lunch meats, unopened package	2 weeks
Baby Food Solids – opened or freshly made		Soups & Stews	
Strained fruits and vegetables	1 day	Vegetable or meat-added & mixtures	3 to 4 days
Strained meats and eggs	1 day	Bacon & Sausage	
Meat/vegetable combinations	1-2 days	Bacon	7 days
Homemade baby foods	1-2 days	Sausage (raw pork, beef, chicken or turkey)	1 to 2 days
Eggs		Smoked breakfast links, patties	7 days
Fresh, in shell	4 to 5 weeks	Summer sausage, "Keep Refrigerated" sealed	3 months
Raw yolks, whites	2 to 4 days	Summer sausage, "Keep Refrigerated" open	3 weeks
Hardcooked	1 week	Fresh Meat (Beef, Veal, Lamb, & Pork)	
Liquid pasteurized eggs /egg substitutes, opened	3 days	Steaks	3 to 5 days
Liquid pasteurized eggs or substitutes, sealed	10 days	Chops	3 to 5 days
Mayonnaise, "Refrigerate after opening"	2 months	Roasts	3 to 5 days
Deli & Vacuum-Packed Products		Variety meats (tongue, kidneys, liver, heart)	1 to 2 days
Store-prepared/ homemade egg, chicken, tuna, ham, macaroni salads	3 to 5 days	Meat Leftovers	
Pre-stuffed pork & lamb chops, chicken breasts stuffed w/dressing	1 day	Cooked meat & meat dishes	3 to 4 days
Store-cooked convenience meals	3 to 4 days	Gravy & meat broth	1 to 2 days
Commercial brand vacuum-packed dinners with USDA seal, unopened	2 weeks	Fresh Poultry	
Raw Hamburger, Ground & Stew Meat		Chicken or turkey, whole	1 to 2 days
Hamburger & stew meats	1 to 2 days	Chicken or turkey, parts	1 to 2 days
Ground turkey, veal, pork, lamb	1 to 2 days	Giblets	1 to 2 days
Ham, Corned Beef		Cooked Poultry, Leftover	
Corned beef in pouch with pickling juices	5 to 7 days	Fried chicken	3 to 4 days
Ham, canned, labeled "Keep Refrigerated," unopened	6 to 9 months	Cooked poultry dishes	3 to 4 days
Ham, canned, "Keep Refrigerated," opened	3 to 5 days	Pieces, plain	3 to 4 days
Ham, fully cooked, whole	7 days	Pieces covered with broth, gravy	1 to 2 days
Ham, fully cooked, half	3 to 5 days	Chicken nuggets, patties	1 to 2 days
Ham, fully cooked, slices	3 to 4 days	Fish & Shellfish	
		Lean fish	1 to 2 days
		Fatty fish	1 to 2 days
		Cooked fish	3 to 4 days
		Smoked fish	14 days
		Fresh shrimp, scallops, crawfish, squid	1 to 2 days
		Canned seafood - Pantry, 5 years	after opening 3 to 4 days