Maximum Food Storage Time in Refrigerator

34°F-40°F

Cheese, hard	6 months
Cheese, processed	6 months
Cheese, shredded	5 months
Cheese, soft	7 days
Eggs, fresh in shell	3 weeks
Eggs, hardcooked	1 week
Leftovers	2 days
Mayonnaise	2 months
Margarine	2-3 months
Meat, fresh	
Ground	1-4 days
Cold cuts, sliced	5-10 days
Cured bacon	1-2 weeks
Ham, tender cured	1 week
Ham slices	3-4 days
Ham, canned	6 weeks
Milk, fluid	5-7 days
Poultry, fresh	2-6 days
Wieners and lunchmeats,	
unopened	2 weeks
opened	1 week
Yeast, bakers, active dry	1 year
Yogurt	30 days

Maximum Food Storage Time in Freezer

-10°F to 0°F

Beef	
Ground, bulk	9 months
Ground, patties, raw	4 months
Bread dough	6 months
Bread, baked, yeast	6 months
Butter	48 months
Cheese, shredded	12 months
Chicken nuggets or patties	3 months
Chicken, cooked, diced	6 months
Eggs, whole, pasteurized	12 months
Fish, breaded, cooked	6 months
Greens, leafy	14 months
Ham, whole, cured	6 months
Ice cream novelties	9 months
Ice cream, sherbet	6 months
Juice, citrus, concentrate	24 months
Pizza	6 months
Potatoes, french fried	12 months
Poultry, whole	12 months
School-baked mixed dishes	2-3 months
Turkey, ground	3 months
Vegetables, bulk	12 months
Wieners	2 months

Maximum Food Storage Time in Storeroom

50°F-70°F

Beans, canned	36 months
Beans, dry	12 months
Beef or chicken, canned	36 months
Canned meats	36 months
Canned vegetables	18-36 months
Cereals, dry	6 months
Cornmeal	12 months
Egg solids, dried, whole	12 months
Flour	12 months
Fruits, canned	18-24 months
Fruits, dried	3 months
Mayonnaise	8 months
Milk, evaporated canned	12 months
Milk, nonfat dry	12 months
Oil, vegetable	12 months
Pasta, dry	36 months
Peanut butter	18 months
Potatoes, instant granules	6 months
Rice, white, enriched	24 months
Root vegetables	7-30 days
Shortening, vegetable	24 months
Soup, dehydrated	18-36 months
Soup, canned	36 months
Soup and gravy base	30 months
Spices, seasonings, herbs	18 months
Sugar, brown or 10 XX	18 months
Tomatoes, canned	24 months
Yeast, bakers, active dry	1 month