

## CACFP Food Storage Chart

Perishable Food Item	Refrigerator (Below 41°F)	Freezer (At or below 0°F)
<b>Meat (Beef, Pork, Veal, Lamb)</b>		
<b>Ground meat,</b> -uncooked	1-2 days	3-4 months
-cooked	3-4 days	
<b>Steaks</b>	3-5 days	6-12 months
<b>Chops</b>	3-5 days	4-6 months
<b>Roasts</b>	3-5 days	4-12 months
<b>Stew meats</b>	1-2 days	3-4 months
<b>Poultry (Chicken, Turkey)</b>		
<b>Fresh poultry, whole</b>	1-2 days	12 months
<b>Fresh poultry, pieces</b> (breast, thighs, wings)	1-2 days	9 months
<b>Cooked poultry</b>	3-4 days	4 months
<b>Ground poultry,</b> -uncooked	1-2 days	2-3 months
-cooked	3-4 days	3-4 months
<b>Ham &amp; Corned Beef</b>		
<b>Corned beef, in pouch with pickling juices</b>	5-7 days	Drained, 1 month
<b>Ham, fully cooked,</b> -whole	7 days	
-half	3-5 days	1-2 months
-slices	3-4 days	
<b>Ham, canned, labeled "Keep Refrigerated,"</b> -unopened	6-9 months	Do not freeze
-opened	3-5 days	1-2 months
<b>Fish &amp; Shellfish</b>		
<b>Lean fish</b>	1-2 days	6 months
<b>Fatty fish</b>	1-2 days	2-3 months
<b>Cooked fish</b>	3-4 days	4-6 months
<b>Smoked fish</b>	14 days	2 months
<b>Fresh shrimp, scallops</b>	1-2 days	3-6 months
<b>Other Notes:</b>		
-Label and date all foods prior to refrigerating or freezing:		
-Date foods with purchase date		
-Leftover foods: write the date the food was prepared		
-Always use items with the earliest date first.		
-Purchase foods before "sell-by" or expiration dates.		
-Follow any handling instructions on the product.		
-Keep meat and poultry in its package until using.		
-When freezing, wrap products with airtight heavy-duty foil, plastic wrap, or freezer paper and place inside a sealable plastic bag.		
-Whether freezing or refrigerating, remember this basic rule, "When in doubt, throw it out!"		

Perishable Food Item	Refrigerator (Below 41°F)	Freezer (At or below 0°F)
<b>Hot Dogs &amp; Lunch Meat (in freezer wrap)</b>		
<b>Hot dogs,</b> -opened	1 week	1-2 months
-unopened	2 weeks	
<b>Lunch meat,</b> -opened or deli-sliced	3-5 days	1-2 months
-unopened	2 weeks	
<b>Eggs</b>		
<b>Fresh, in shell</b>	3-5 weeks	Do not freeze
<b>Hard-cooked</b>	1 week	Do not freeze
<b>Raw yolks, whites</b>	2-4 days	12 months
<b>Liquid pasteurized eggs or egg substitutes,</b> -opened	3 days	Do not freeze
-unopened	10 days	12 months
<b>Dairy</b>		
<b>Cheese, hard or processed,</b> -opened	3-4 weeks	6 months
-unopened	6 months	
<b>Cheese, soft</b>	1 week	6 months
<b>Cottage/ricotta cheese</b>	1 week	Do not freeze
<b>Cream cheese</b>	2 weeks	Do not freeze
<b>Butter</b>	1-3 months	6-9 months
<b>Other/Leftovers Entrees</b>		
<b>Store-prepared (or homemade) egg, chicken, tuna, ham, &amp; macaroni salads</b>	36 hours	Do not freeze
<b>Cooked meat &amp; meat dishes</b>	36 hours	2-3 months
<b>Cooked poultry dishes</b>	36 hours	4-6 months
<b>Cooked chicken nuggets, patties</b>	36 hours	1-3 months
<b>Soups &amp; stews (vegetable &amp; meat-added)</b>	36 hours	2-3 months
<b>Frozen casseroles</b>	Keep frozen	3-4 months
<b>Commercially prepared ready-to-serve items that have been opened</b> (canned fruit and vegetables, pasta sauce, canned soups, etc.)	7 days	Varies up to 6 months