



# 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