

Perishable Foods Storage Guide

Foods that were refrigerated or fully frozen on their best-by, use-by, or sell-by date can typically be stored in their unopened packaging and safely eaten according to the following chart.

Remember: When in Doubt, Throw it Out!

Product	Past date in refrigerator	Past date in freezer
Dairy		
Cheese, hard	6 months	6-8 months
Cheese , soft	1-2 weeks	6 months
Eggs	3-5 weeks	Not recommended for freezing
Milk	Use by date	3 months
Nondairy milk	7-10 days	Not recommended for freezing
Yogurt	2 weeks	1-2 months
Bread/Prepared Foods/Produce		
Bread	3-5 days	3 months
Tortillas	3 months	6-8 months
Prepared foods	1-3 days	1-2 months
Sandwiches (grab & go)	2 days	Not recommended for freezing
Shredded lettuce/Salad mix	3-5 days	Not recommended for freezing
Cut fruit	1-4 days	Not recommended for freezing
Cut vegetables	4-9 days	Not recommended for freezing
Meat		
Beef, ground	Must be frozen by sell-by date	9-12 months
Chicken	Must be frozen by sell-by date	1 year
Deli meat	Must be frozen by sell-by date	3 months
Hot dogs	Must be frozen by sell-by date	9 months
Pork	Must be frozen by sell-by date	4-6 months
Venison	Must be frozen by sell-by date	3-4 months