

Refrigerator Storage Chart

Temperature: From 34°F to 40°F is best. Above 40°F foods spoil rapidly. Check temperature with a refrigerator or an outdoor thermometer.

Time: Use foods quickly — don't depend on maximum storage time.

Packaging: Use foil, plastic wrap or bags, airtight containers.

General Care: Clean refrigerator regularly to cut down food odors. Remove spoiled foods immediately so that decay can't be passed to other foods.

Food	Recommended Storage Time at 37°F	Handling Hints	Food	Recommended Storage Time at 37°F	Handling Hints
Dairy Products			Eggs		
Butter	1 to 2 weeks	Wrap or cover tightly. Hold only two-day butter supply or two-week margarine supply in butter keeper.	in-shell	2 to 3 weeks	Store covered. Keep small end down to center yolks.
Margarine	4 to 6 months		whites	3 days	
Buttermilk	3 to 5 days	Cover tightly. Flavor not affected if buttermilk separates; remix before serving.	yolks	3 days	Cover yolks with water; store in covered container.
Cheese cottage, ricotta cream, Neufchâtel hard and wax coated— Cheddar, Edam, Gouda, Swiss, brick, etc. large pieces; unopened opened sliced	5 days	Keep all cheese tightly packaged in moisture-resistant wrap. If outside of hard cheese gets moldy, just cut mold away — it won't affect flavor. For longer storage, see freezer storage chart.	Milk		
	2 weeks		evaporated (opened)	4 to 5 days	Keep covered. Keep containers tightly closed. Don't return unused milk to original container.
			homogenized, reconstituted dry nonfat, skimmed	5 days	
				sweetened, condensed (opened)	4 to 5 days
Parmesan, Romano-grated (opened)	2 months	Refrigerate after opening. (See cupboard storage chart.)	Sour Cream	2 weeks	Keep covered.
processed (opened)	3 to 4 weeks	Refrigerate after opening. (See cupboard storage chart.)	Whipped topping in aerosol can	3 months	Keep covered.
			prepared from mix	3 days	
			bought frozen (once thawed)	2 weeks	Keep covered.
			Yogurt	7 to 10 days	Keep covered.
Cream			Fruits and Vegetables — Fresh		
light, heavy, half-and-half	3 days	Cover tightly. To prevent bacterial spreading into leftover cream, do not return unused cream to original container.	Fruit		
Coffee lightener (liquid)	3 weeks	Do not return unused portion to original container.	bananas		Refrigerate only when fully ripe.
			Dips, sour-cream, etc. commercial	2 weeks	
homemade	2 days	Keep tightly covered.	apples	1 to 3 weeks	Discard bruised or decayed fruit. Do not wash before storing — moisture encourages spoilage. Store in crisper or moisture-resistant bag or wrap.
			berries, cherries	1 to 2 days	
			citrus fruit	3 weeks	
			juices		
			bottled, reconstituted frozen, canned	6 days	Keep fruit juice tightly covered. Transfer canned juice to glass or plastic container if not used up in one day.
			melons	1 week	Wrap uncut cantaloupe and honeydew to prevent odor spreading to other foods.
			other	3 to 5 days	Wrap cut surfaces of citrus fruit and cantaloupe to prevent Vitamin C loss.

Food	Recommended Storage Time at 37°F	Handling Hints	Food	Recommended Storage Time at 37°F	Handling Hints	
Fruits and Vegetables — Fresh (continued)			Meat, Fish and Poultry — Fresh Uncooked (continued)			
Vegetables			Seafood			
asparagus, corn in husks	1 to 2 days	Keep moist.	including shucked clams, oysters, scallops, shrimp	1-day	Store in coldest part of refrigerator.	
beans, green or wax	1 to 2 days	Keep in crisper or moisture-resistant wrap or bag.	clams, crab, lobster in shell	2-days	Cook only live shellfish.	
beets, carrots, radishes	1 to 2 weeks	Remove leafy tops; keep in crisper.	Cured and Smoked Meats			
cabbage, celery	1 to 2 weeks	Keep in crisper or moisture-resistant wrap or bag.	Bacon	7 days	Keep wrapped. Store in coldest part of refrigerator or in meat keeper. Times are for opened packages. Refer to processor's freshness date on package for storage times for unopened packages.	
lettuce, head (unwashed)	5 to 7 days	Store in moisture-resistant wrap, bag or lettuce keeper.	Bologna loaves, liverwurst	4 to 6 days		
lettuce, head (washed, thoroughly drained)	3 to 5 days	Store away from other vegetables and fruits to prevent russet spotting.	Corned beef	5 to 7 days		
mushrooms	1 to 2 days	Do not wash before storing.	Dried beef	10 to 12 days		
onions, potatoes, sweet potatoes		Refrigeration not needed. (See cupboard storage chart.)	Dry and Semi-dry sausages (salami, etc.)	4 to 5 days		
shredded cabbage, leaf and bibb lettuce, salad greens	Keep in	moisture-resistant wrap or bag.	Frankfurters	4 to 5 days		
1 to 2 days			Hams, whole	1 week		
tomatoes, ripe	1 to 2 days	Ripen tomatoes at room temperature away from direct sunlight; then refrigerate.	canned (unopened)	6 months		
unshelled peas, limas, spinach	3 to 5 days	Keep in crisper or moisture-resistant wrap or bags.	Liver sausage	4 to 5 days		
			Luncheon meats	5 to 7 days		
			Sausage, fresh or smoked	2 to 3 days		
Meat, Fish and Poultry — Fresh Uncooked			Other Foods			
Meats — beef, lamb, pork and veal			Canned goods			
chops	2 to 3 days	All meat, poultry and fish — When bought in plastic wrappings (from self-serve counters), store in these packages. If not purchased from self-serve counters, remove from package and wrap loosely in waxed paper. This allows surface to dry; dry surface retards bacterial growth. (Reason for difference: Meat packages in self-serve counter have been handled by many shoppers. Opening these before storage provides opportunity for contamination, which more than offsets merits of "dry surface").	fruits, opened	1 week	If not used in one day, transfer to glass or plastic container to avoid metallic taste. Cover and refrigerate.	
ground meat	1 to 2 days		vegetables, opened	2 to 3 days		
roasts	2 to 4 days					
steaks	2 to 3 days					
stew meat	1 to 2 days					
variety meats (liver, heart, etc.)	1-day					
poultry						
ready-to-cook chicken, duck or turkey	2-days					
Fish and shellfish			Puddings, custards (opened)	1 to 2 days	Keep covered.	
fresh cleaned fish, including steaks and fillets	1-day			Leftover gravy and broth	2 days	Keep covered.
			Refrigerated biscuits, rolls, pastries, cookie dough	Expiration date on label	Do not store in refrigerator door; temperature fluctuation and jarring lower quality.	

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