

# Food Storage Chart

Food	Fridge	Freezer
Raw eggs, in shell	3-5 weeks	not recommended
Fresh Chicken, raw	2 days	6 months
Fresh Steak, raw	3 days	6 months
Fresh Pork Chops, raw	3 days	6 months
Fresh Roast, raw	3 days	6 months
Ground meat	2 days	4 months
Fish	2 days	6 months
Raw shrimp	2 days	6 months
Hard block cheese	4 months	6 months
Semi-Hard block cheese	1 month (opened)	6 months
Soft Cheese	2 weeks	1 week
Milk	1 week	3 months
Yogurt	2 weeks	2 months
Butter	3 months	6 months
Bacon	1 week (opened)	1 month
Lunch meat	5 days (opened)	2 months
Hot dogs	1 week (opened)	2 months
Tuna or Chicken salad	3-5 days	not recommended
Tofu	1 week (opened)	5 months
Soup with meat added	3-4 days	2-3 months
Leftover pizza	3-4 days	1-2 months
Leftover cooked meat	3-4 days	2-6 months
Leftover chicken nuggets	3-4 days	1-3 months

# Fruit & Vegetable Fridge Storage Chart

Food	Whole	Cut
melons	1 week	3-4 days
berries	2-3 days	-----
pears	5-7 days	3-4 days
cherries	5-7 days	-----
oranges	2-3 weeks	3-4 days
lemons	1 month	3-4 days
limes	1 month	3-4 days
grapes	1 week	3-4 days
peaches	4-5 days	3-4 days
apples	2-4 weeks	3-5 days
radishes	1 week	-----
mushrooms	4-6 days	-----
onions	1-2 months	2-3 days
carrots	1 month	1-2 weeks
green beans	1 week	-----
avocados	3-5 days once ripe	2 days (wrapped halves)
potatoes	not recommended	1 day
lettuce	4-7 days	3-5 days
spinach	4-5 days	-----
broccoli	7-10 days	3-5 days
tomatoes	3-4 days	2-3 days
sweet potatoes	not recommended	6 hours
cucumbers	1 week	-----