

Storing Meat and Poultry

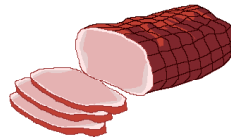
In The Refrigerator:

Meat may be stored as purchased in plastic wrap for a day or two. For longer periods of time, remove from store packaging and wrap loosely in wax paper or plastic film. Store meat and poultry products so that fluids cannot leak and contaminate other foods.



In The Freezer:

Wrap the meat tightly in freezer paper, plastic film, or foil. Freeze immediately.



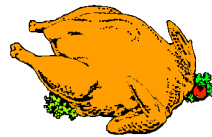
Storing Leftovers:

Freeze or refrigerate as soon as possible—within two hours or sooner. Divide large amounts of leftovers into small, shallow containers for quicker cooling in the refrigerator.



Storing Canned Meat And Poultry:

Read the label; refrigerate, if necessary. Otherwise, store in cool, dry place. Do not buy products in bulging or dented cans.



STORAGE TIME

<i>Eating quality drops after time listed</i>	Refrigerate	Freeze
	at 35° F to 40° F DAYS	at 0° F MONTHS
FRESH MEATS		
Roasts (Beef and Lamb)	3 to 5	6 to 12
Roasts (Pork and Veal)	3 to 5	4 to 8
Steaks (Beef)	3 to 5	6 to 12
Chops (Lamb)	3 to 5	6 to 9
Chops (Pork)	3 to 5	3 to 4
Ground and Stew Meats	1 to 2	2 to 3
Variety Meats	1 to 2	3 to 4
Sausage (Pork)	1 to 2	2 to 3
PROCESSED MEATS		
Bacon	7	1
Frankfurters	7	1/2
Ham (Whole)	7	1 to 2
Ham (Half)	5	1 to 2
Ham (Slices)	3	1 to 2
Luncheon Meats	3 to 5	<i>Freezing</i>
Sausage (Smoked)	7	<i>Not</i>
Sausage (Dry and Semi-Dry)	14 to 21	<i>Advised</i>
COOKED MEATS		
Cooked Meats and Meat Dishes	3 to 4	2 to 3
Gravy and Meat Broth	1 to 2	2 to 3
FRESH POULTRY		
Chicken and Turkey (Whole)	1 to 2	12
Chicken (Pieces)	1 to 2	9
Turkey (Pieces)	1 to 2	6
Duck and Goose (Whole)	1 to 2	6
Giblets	1 to 2	3
COOKED POULTRY		
Pieces (Covered with Broth)	1 to 2	6
Pieces (Not Covered)	1 to 2	1
Cooked Poultry Dishes	1 to 2	6
Fried Chicken	1 to 2	4

Clip and post refrigerator door.



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