

Food Storage Chart

Frozen

FOOD PRODUCT	BEST USE AFTER CODE DATE
Dough, bread	1 month
Pasteurized eggs in cartons	1 year
Juice concentrate	1 year
Soy meat substitutes	1 year
Chicken nuggets,/patties	2 months
Desserts, frozen cream pies	2 months
Waffles, pancakes	2 months
Bread, bagels	3 months
Desserts, frozen baked goods	3 months
Dinners: pies, casseroles, shrimp, ham, pork or sausage	3 months
Dinners: beef, turkey, chicken or fish	3 months
Dough, cookie	3 months
<b>FISH/SEAFOOD: COOKED</b>	
Fatty fish: salmon, mackeral, perch, bluefish	6 months
Lean fish: cod, flounder, sole, haddock, pollock	7 months
Shrimp and other shellfish	8 months
<b>FISH/SEAFOOD: UNCOOKED</b>	
Fatty fish: salmon, mackerall, perch, bluefish	6 months
Lean fish: cod, flounder, sole, haddock, pollock	6 months
Shrimp, raw	6 months
Crab, canned	DO NOT FREEZE
Crab, legs	6 months
Oysters, shucked	3 months
Lobster tails, raw	6 months
Scallops, raw	6 months
Fruit, Frozen	3 months
Ice cream	3 months
Dessert, frozen fruit pies	6 months
Fish, breaded	6 months
Ice pops	6 months
<b>MEATS, PROCESSED</b>	
Bacon, unopened	6 months
Chicken, fried	3 months
Chicken, nuggets/patties	3 months
Ham	1 year
Hot dogs	6 months
Luncheon meats	1 month
Pepperoni, salami	6 months
Sausage, RAW	6 months
Sausage, smoked links or patties	6 months
<b>MEATS, RAW</b>	
Beef roasts	1 year
Beef steaks	1 year

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Ground meats: beef, pork, lamp, poultry	9 months
Pork roasts	1 year
Pork chops	1 year
Lamb roasts	1 year
Lamb steaks/chops	1 year
Poultry: chicken or turkey, whole cuts	1 year
Sausage, RAW	6 months
Vegetables	6 months
Whipped topping, non-dairy tub	6 months

**WHEN IN DOUBT, THROW IT OUT**