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STORAGE CHART FOR COOKED OR LEFTOVER FOODS

Leftover Food Item:	Maximum storage time in refrigerator for good quality:
Bacon, corned beef, whole ham	1 week
Butter	3 months
Cheese, cottage	1-2 weeks
Cheese, natural (slices or opened packages)	2-3 weeks
Cheese, processed, opened	3-4 weeks
Chicken, fried or plain cooked	3-4 days
Casseroles, main dishes, and soups	3-4 days
Fruit, canned, opened	5-6 days
Hotdogs (opened package)	1 week
Lunch meat (bologna, liverwurst, salami, sliced ham)	3-5 days
Margarine	4-6 months
Meat and fish (cooked)	3-4 days
Milk, canned evaporated	1-2 weeks
Milk, fluid (whole, 2%, 1%, skimmed, buttermilk)	1-2 weeks
Puddings (covered)	1-2 weeks
Sausage, smoked link or patties	1 week
Sausage, hard (pepperoni, jerky sticks)	2-3 weeks
Stuffing, cooked, with gravy or meat broth	1-2 days
Vegetables, cooked or canned & opened	3-4 days

Adapted from: Planning Makes The Difference (B3486; 1991). Extension Food and Nutrition Education Program (EFNEP). University of Wisconsin-Extension, Madison, WI (Pub. No longer available).

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