HOORVIA ? PANTRY EXPIRATION

Quick Reference Cheat Sheet · US Letter & A4 Printable

Kitchen & Cooking · Sheet #1018

Food Category	Refrigerator (?40°F / 4°C)	Freezer (0°F / -18°C)	Danger Zone (40°F?140°F)	Safety Spoilage Indicator
Raw Poultry (Chicken, Turkey)	1 to 2 Days	9 Months (Pieces) / 1 Year (Whole)	Discard if unrefrigerated >2 hours (1 hr >90°F)	Off odor, slimy surface texture, discoloration
Raw Ground Meats (Beef, Pork)	1 to 2 Days	3 to 4 Months	Discard if unrefrigerated >2 hours (1 hr >90°F)	Sour smell, gray/brown interior with tacky film
Raw Steaks, Chops & Roasts	3 to 5 Days	4 to 12 Months	Discard if unrefrigerated >2 hours (1 hr >90°F)	Ammonia/sour smell, green hue, sticky moisture
Cooked Meats & Leftovers	3 to 4 Days	2 to 6 Months	Discard if unrefrigerated >2 hours (1 hr >90°F)	Sour taste, mold growth, mucus texture
Fresh Shell Eggs (In Carton)	3 to 5 Weeks	Do not freeze in shell	Store on interior shelf, never in door	Floats in water bowl, sulfur odor upon cracking