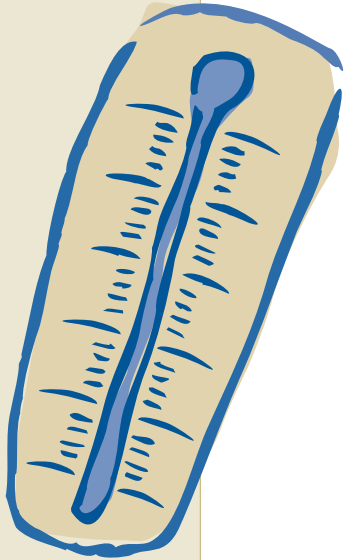




In The Refrigerator



Check your refrigerator temperature by putting a thermometer inside the refrigerator near the door. If your refrigerator temperature is higher than 40°F, adjust the setting to make it colder. The best temperature is between 34 to 38°F.

Please see reverse side for safety timelines on refrigerated foods...

These short but safe times tell you how long food keeps its quality.

Food	Refrigerator	Freezer
Bacon – unopened	2 weeks	1 month
Brains, kidneys, liver, chitterlings	1 day	1 - 2 months
Cheese, hard – unopened	3 - 6 months	Do not freeze
Cheese, hard – opened	3 - 4 weeks	Do not freeze
Chicken	2 - 3 days	1 year
Citrus fruits	1 week	2 - 3 months
Eggs, in shell	4 - 5 weeks	Do not freeze
Fish, lean	1 - 2 days	6 months
Fish, fatty	1 - 2 days	2 - 3 months
Frozen dinners	- - -	3 - 6 months
Ground meats – beef and pork	1 - 2 days	1 - 3 months
Hard cooked eggs	1 week	Do not freeze
Hot dogs – unopened	2 weeks	Do not freeze
Leftovers with meat	1 - 2 days	2 -3 months
Lunch meats – opened	4 - 6 days	Do not freeze
Margarine	4 - 6 months	9 months
Mayonnaise – unopened	2 - 3 months	Do not freeze
Milk	5 days	1 month
Pork, chops	2 - 3 days	2 - 3 months
Roast, Pork	3 - 5 days	4 - 6 months
Roast, beef	3 - 5 days	6 - 12 months
Sausage	1 - 2 days	1 - 2 months
Soups and stews	3 - 4 days	2 - 3 months
Turkey	2 days	6 months
Vegetables, frozen	- - -	10 months

