

Schmidts MEAT MARKET

Storage Times / Shelf Life

*Freezer assumes a deep freezer and not a self defrosting.

Information taken from www.foodsafety.gov

Category	Food	Refrigerator (40° F or below)	Freezer* (0° F or below)
Bacon	Bacon	7 days	1 month
Fresh Beef, Pork and Lamb	Steaks (Beef & Lamb)	3 to 5 days	6 to 12 months
	Pork	3 to 5 days	4 to 6 months
	Roasts (Beef & Lamb)	3 to 5 days	4 to 12 months
Fresh Poultry	Chicken or Turkey – Whole	1 to 2 days	1 year
	Chicken or Turkey – Pieces	1 to 2 days	9 months
Hamburger & Other Ground Meat	Hamburger, Ground pork	1 to 2 days	3 to 4 months
Hot Dogs	Hot dogs	1 week	1 to 2 months
Luncheon Meat	Deli sliced	3 to 5 days	1 to 2 months
Salads	Egg, chicken, ham, tuna & macaroni salads	3 to 5 days	Not recommended
Sausage - Raw	Raw from pork or beef	1 to 2 days	1 to 2 months
Smoked Products	Summer Sausage–sliced	1 week	9 to 12 months
	Summer Sausage–vacuum sealed	1 month	9 to 12 months
	Venison Summer Sausage – paper wrapped	1 month	9 to 12 months