

# A chart you can *print*

Each row is one state from the storage guide. The times are the same cells. Months in the freezer column are about quality.

This is a window, not a guarantee. A sour smell, a slimy surface, or mould means it is finished, even on day one. It is not medical advice. The app does not decide whether the food is still safe either.

Disclaimer

1. Open the chart.
2. Print, or download the PDF.
3. The times are the cells from the storage guide.
4. Freezer months are about quality.

| Food                                        | Which state                                                   | Fridge                                                                | Freezer                              | Pantry |
|---------------------------------------------|---------------------------------------------------------------|-----------------------------------------------------------------------|--------------------------------------|--------|
| <b>Bread — Shop bread, unopened</b>         | Not the usual place                                           | <b>3 months</b><br>USDA FoodKeeper lists 3–5 months<br>Tarım ve Orman | <b>14–18 days</b><br>USDA FoodKeeper |        |
| <b>Bread — After opening, in the fridge</b> | <b>2–3 weeks</b><br>USDA FoodKeeper                           | <b>3 months</b><br>USDA FoodKeeper lists 3–5 months<br>Tarım ve Orman | Not the usual place                  |        |
| <b>Cheese — Hard cheese, unopened</b>       | <b>6 months</b><br>USDA FSIS                                  | <b>6 months</b><br>USDA FSIS                                          | Refrigerate                          |        |
| <b>Cheese — Hard cheese, opened</b>         | <b>3–4 weeks</b><br>USDA FSIS                                 | <b>6 months</b><br>USDA FSIS                                          | Refrigerate                          |        |
| <b>Cheese — Soft cheese</b>                 | <b>1 week</b><br>USDA FoodKeeper lists 1–2 weeks<br>USDA FSIS | Does not freeze well                                                  | Refrigerate                          |        |
| <b>Cheese — Shredded</b>                    | <b>1 month</b><br>USDA FoodKeeper                             | <b>3–4 months</b><br>USDA FoodKeeper                                  | Refrigerate                          |        |

| Food                                          | Which state                                                                                | Fridge                                                                                                    | Freezer                           | Pantry |
|-----------------------------------------------|--------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------|-----------------------------------|--------|
| <b>Cheese — Cottage and ricotta</b>           | <b>1 week</b><br>USDA FSIS                                                                 | Does not freeze well                                                                                      | Refrigerate                       |        |
| <b>Chicken — Raw whole chicken</b>            | <b>1–2 days</b><br>Tarım ve Orman (Bayburt) lists 3 days<br>USDA FSIS                      | <b>9–12 months</b><br>USDA FSIS lists 12 months<br>Tarım ve Orman                                         | Not safe                          |        |
| <b>Chicken — Raw pieces</b>                   | <b>1–2 days</b><br>Tarım ve Orman (Bayburt) lists 3 days<br>USDA FSIS                      | <b>9 months</b><br>Tarım ve Orman lists 9–12 months<br>USDA FSIS                                          | Not safe                          |        |
| <b>Chicken — Raw ground chicken</b>           | <b>1–2 days</b><br>USDA FSIS                                                               | <b>3–4 months</b><br>USDA FSIS                                                                            | Not safe                          |        |
| <b>Chicken — Cooked chicken</b>               | <b>2 days</b><br>USDA FSIS lists 3–4 days<br>UK FSA                                        | <b>4 months</b><br>USDA FSIS                                                                              | Not safe                          |        |
| <b>Chicken — Rotisserie or fried</b>          | <b>2 days</b><br>USDA FoodKeeper lists 3–4 days<br>UK FSA                                  | <b>4 months</b><br>USDA FoodKeeper                                                                        | Not safe                          |        |
| <b>Cooked rice — Cooked rice</b>              | <b>1 day</b><br>USDA FoodKeeper lists 3–4 days<br>USDA FoodKeeper lists 4–6 days<br>UK FSA | <b>1–2 months</b><br>Tarım ve Orman lists 2–4 months<br>USDA FoodKeeper lists 6 months<br>USDA FoodKeeper | Not safe                          |        |
| <b>Cooked rice — Dry white rice, unopened</b> | Not the usual place                                                                        | Not the usual place                                                                                       | <b>2 years</b><br>USDA FoodKeeper |        |
| <b>Cooked rice — Dry white rice, opened</b>   | <b>6 months</b><br>USDA FoodKeeper                                                         | Not the usual place                                                                                       | <b>1 year</b><br>USDA FoodKeeper  |        |
| <b>Cooked rice — Dry brown rice</b>           | <b>6 months</b><br>USDA FoodKeeper                                                         | Not the usual place                                                                                       | <b>1 year</b><br>USDA FoodKeeper  |        |
| <b>Eggs — Raw eggs in the shell</b>           | <b>3–5 weeks</b><br>USDA FSIS                                                              | Do not freeze in the shell                                                                                | Refrigerate                       |        |
| <b>Eggs — Raw whites</b>                      | <b>2–4 days</b><br>USDA FSIS                                                               | <b>12 months</b><br>USDA FSIS                                                                             | Refrigerate                       |        |

| Food                             | Which state                                                          | Fridge                                                                 | Freezer                              | Pantry |
|----------------------------------|----------------------------------------------------------------------|------------------------------------------------------------------------|--------------------------------------|--------|
| Eggs — Raw yolks                 | <b>2–4 days</b><br>USDA FSIS                                         | Yolks alone do not freeze well                                         | Refrigerate                          |        |
| Eggs — Hard-cooked eggs          | <b>1 week</b><br>USDA FSIS                                           | Hard-cooked eggs do not freeze well                                    | Refrigerate                          |        |
| Eggs — Cooked egg dishes         | <b>2 days</b><br>USDA FSIS lists 3–4 days<br>UK FSA                  | <b>2–3 months</b><br>USDA FSIS                                         | Not safe                             |        |
| Fish — Fatty fish, raw           | <b>1–2 days</b><br>FoodSafety.gov lists 1–3 days<br>USDA FSIS        | <b>2–3 months</b><br>Tarım ve Orman lists 2–4 months<br>FoodSafety.gov | Not safe                             |        |
| Fish — Lean fish, raw            | <b>1–2 days</b><br>FoodSafety.gov lists 1–3 days<br>USDA FSIS        | <b>4–8 months</b><br>FoodSafety.gov lists 6–8 months<br>FoodSafety.gov | Not safe                             |        |
| Fish — Cooked fish               | <b>2 days</b><br>USDA FSIS lists 3–4 days<br>UK FSA                  | <b>3 months</b><br>Tarım ve Orman lists 2–4 months<br>USDA FSIS        | Not safe                             |        |
| Ground beef — Raw ground beef    | <b>1 day</b><br>USDA FSIS lists 1–2 days<br>Tarım ve Orman (Bayburt) | <b>3–4 months</b><br>USDA FSIS                                         | Not safe                             |        |
| Ground beef — Cooked ground beef | <b>2 days</b><br>USDA FSIS lists 3–4 days<br>UK FSA                  | <b>2–3 months</b><br>USDA FSIS                                         | Not safe                             |        |
| Milk — Pasteurized, unopened     | <b>1 week</b><br>USDA FSIS                                           | <b>1 month</b><br>USDA FSIS lists 3 months<br>Tarım ve Orman           | Not safe                             |        |
| Milk — After opening             | <b>1 week</b><br>USDA FSIS                                           | <b>1 month</b><br>USDA FSIS lists 3 months<br>Tarım ve Orman           | Not safe                             |        |
| Milk — UHT, unopened carton      | Not the usual place                                                  | Do not freeze                                                          | Follow the date on the pack          |        |
| Potatoes — Raw, whole            | <b>1–2 weeks</b><br>USDA FoodKeeper                                  | Cooked or mashed, not raw                                              | <b>1–2 months</b><br>USDA FoodKeeper |        |

| Food                         | Which state                                               | Fridge                                 | Freezer  | Pantry |
|------------------------------|-----------------------------------------------------------|----------------------------------------|----------|--------|
| Potatoes — Boiled or roasted | <b>2 days</b><br>USDA FoodKeeper lists 3–4 days<br>UK FSA | <b>1–2 months</b><br>USDA FoodKeeper   | Not safe |        |
| Potatoes — Mashed            | <b>2 days</b><br>USDA FoodKeeper lists 3–4 days<br>UK FSA | <b>10–12 months</b><br>USDA FoodKeeper | Not safe |        |
| Yogurt — Yogurt              | <b>1–2 weeks</b><br>USDA FSIS                             | <b>1–2 months</b><br>USDA FSIS         | Not safe |        |

Months in the freezer column are about quality. USDA says food held continuously at  $-18^{\circ}\text{C}$  ( $0^{\circ}\text{F}$ ) stays safe; the ministry also notes that freezing does not kill bacteria.

The charts do not all agree. The large figure is the shorter published window.

## Questions people ask

- Can I print this?
- Where do the numbers come from?
- Why are some cells sentences?
- Is the PDF a different chart?