

# Leftover Safety

## **Beef, Lamb, Pork and Veal**

- Leftover beef, lamb, pork or veal, including casseroles, will stay safe for 3-4 days if refrigerated properly.
- Bacon will stay safe for 7 days.

## **Ham (Pre-Cooked)**

- Fully cooked slices of ham will stay safe 3-4 days, half-hams for 3-5 days, and whole hams for 7 days if refrigerated properly.
- Pre-cooked ham that is labeled "keep refrigerated," if opened, will stay safe for 3-4 days.

## **Chicken, Turkey and Other Poultry**

- Leftover casseroles containing poultry will stay safe for 3-4 days in the refrigerator, chicken nuggets or patties will stay safe for 1-2 days, poultry pieces that are plain, fried, in broth or gravy, will stay safe for 3-4 days.

## **Eggs**

- Leftover casseroles, quiches, or omelets will stay safe for 3-4 days, while hard-cooked eggs will stay safe for 1 week if refrigerated properly.

## **Sausages and Lunch Meats**

- Hard sausage like jerky sticks or pepperoni can be kept safe for 2-3 weeks with proper refrigeration.
- Opened hot dogs can be kept safe for 1 week with proper refrigeration, opened lunch meat that is vacuum-packed and sliced is safe for 3-5 days, and opened summer sausage labeled "keep refrigerated" is safe for 3 weeks.

## **Seafood**

- Leftover fish and shellfish can be kept safely refrigerated for 3-4 days.

## **Miscellaneous Food Items**

- Gravy and meat broth can both be safely kept in the refrigerator for 3-4 days.
- Pizza will stay safe for 3-4 days with proper refrigeration.
- Soups and stews will stay safe in the refrigerator for 3-4 days.
- Stuffing will stay safe for 3-4 days if refrigerated properly.