

# STORE IT SAFE!

## TO KEEP LEFTOVERS SAFE:

- Wash your hands before handling leftovers.
- Use clean utensils and clean surfaces.
- Refrigerate or freeze leftovers in covered containers within 2 hours after cooking.
- Debone large pieces of meat and divide into smaller portions.
- Date leftovers so they can be used within a safe time.

## LEFTOVER STORAGE CHART

Product	Refrigerator (40°F)	Freezer (0°F)
Soups and stews	3–4 days	2–3 months
Hot dogs and lunch meat (opened)	5–7 days	1–2 months
Cooked meat and meat dishes	3–4 days	2–3 months
Gravy and meat broth	1–2 days	2–3 months
Cooked poultry and poultry dishes	3–4 days	4–6 months
Chicken nuggets/patties	1–2 days	1–3 months

## TIPS TO REHEAT:

- Before serving, cover and reheat leftovers to 165°F.
- Reheat soups, sauces, gravies, and other “wet” foods to a rolling boil.
- When microwaving, follow manufacturer instructions.
- If in doubt, throw it out.
- Don't mix leftovers with fresh food.
- Reheat once & then discard.



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