

HOME STORAGE OF GAME

PRODUCT	REFRIGERATOR 40 °F	FREEZER 0 °F
Fresh game birds	1 to 2 days	6 months
Fresh game animal meat	3 to 5 days	6 to 9 months
Fresh organ meat (liver, heart, kidney, or tongue)	1 to 2 days	6 months
Cooked game; soups, stews, or casseroles containing them	3 to 4 days	2 to 3 months
Leftover takeout or restaurant food	3 to 4 days	2 to 3 months
Smoked game, Vacuum-sealed After opening	2 weeks (or 1 week after "use-by" date) 7 days	1 to 2 months 1 to 2 months
Canned game products (paté, soup, stew, etc.) Before opening, 2 to 5 years in pantry.	3 to 4 days after opening	2 to 3 months after opening

Food Safety Questions?

Call the USDA Meat & Poultry Hotline

If you have a question about meat, poultry, or egg products, call the USDA Meat and Poultry Hotline toll free at

**1-888-MPHotline
(1-888-674-6854)**

The hotline is open year-round



Monday through Friday from 10 a.m. to 4 p.m. ET (English or Spanish).

Recorded food safety messages are available 24 hours a day. Check out the FSIS Web site at

www.fsis.usda.gov.

Send E-mail questions to MPHotline.fsis@usda.gov.

Ask Karen!

FSIS' automated response system can provide food safety information 24/7 and a live chat during Hotline hours.



AskKaren.gov

PregunteleaKaren.gov