

## FOODKEEPING GUIDELINES

### SEAFOOD

#### Fish

Caviar, fresh (in jar)	1-4 weeks (2 days if open)	Dose not freeze well.
Fish, cooked	3-4 days	1-2 months
Lean fish: cod, flounder, haddock, halibut, sole,etc.	1-2 days	6-8 months
Lean fish: pollock, ocean perch, rockfish, sea trout	1-2 days	4 months
Fatty fish: bluefish, mackerel, mullet, salmon, tuna, etc.	1-2 days	2-3 months
Surimi seafood	3-4 days (or package date)	9 months

#### Shellfish

Crab legs: king, dungeness and snow	5 days	9-12 months
Crab meat, fresh	1-2 days	4 months
Crab meat, pasteurized	6 months unopened (3-5 days opened)	4 months
Clams, mussels, crab and oysters (live)	1-2 days	2-3 months
Lobsters, live	1-2 days	2-3 months
Lobster tails	1-2 days	6 months
Shellfish, cooked	3-4 days	3 months
Shrimp, scallops, crayfish and squid	1-2 days	3-6 months
Shucked clams, mussels and oysters	1-2 days	3-4 months

#### Smoked Fish

Herring	3-4 days	2 months
Salmon (cold smoked)	5-8 days	2 months
Salmon (hot smoked)	14 fdays (or date on vacuum package)	6 months in vacuum package
Whitefish (hot smoked)	14 fdays (or date on vacuum package)	6 months in vacuum package