Fridge Life Card

Every line is copied from a page already on daily-life-hacks.com. The path under each heading is that page.

Homemade dressing

/how-to-store-homemade-salad-dressing-safely/

Item	Fridge life
Vinaigrette (oil, vinegar, dried herbs and spices)	Up to 2 weeks
With fresh garlic or herbs	Up to 1 week
Dairy or buttermilk	3 to 4 days
Mayo-based	3 to 4 days
With raw egg	Same day, or use pasteurized eggs
Store-bought, opened	1 to 3 months

use it within 4 days
within 2 hours
40°F or below

Sandwich timeline

/how-to-keep-sandwiches-from-getting-soggy/
five and a half hours
7:00 AM to 12:30 PM
more than 2 hours, or 1 hour above 90 degrees F
don't freeze sandwiches containing mayonnaise, lettuce, or tomatoes

Leftovers

/how-long-do-leftovers-last-in-the-fridge/

Item	Fridge life
Cooked meat or poultry	3 to 4 days
Soups and stews	3 to 4 days
Pizza	3 to 4 days
Chicken nuggets or patties	3 to 4 days
Egg, chicken, tuna, ham, macaroni salads	3 to 4 days
Cooked rice and pasta	3 to 4 days

within 2 hours
one hour if the room is above 90F
40F or below

Berries

/keep-berries-fresh-longer-when-to-wash/
Wash berries right before you eat them
2 to 5 days
1 to 2 weeks
32°F
40°F or below

Herbs

/how-to-store-fresh-herbs-to-last-longer/
7 to 10 days
Basil hates the cold
40°F or below

Avocado

/best-way-to-store-avocados-to-stop-browning/
room temperature until ripe
3 to 4 days in the refrigerator
40°F or below