

How long can chicken be kept in the fridge?

Chicken is considered to be a common meat choice in many homes.

This tasty and nutritious source of protein is susceptible to contamination by bacteria. This is the reason it's crucial to prepare, store and cook it correctly. It can lead to foodborne diseases.

While it's convenient to store chicken in the fridge However, many people ask what the best time to keep chicken in the fridge.

How to tell if the chicken has spoiled will help you understand how long chicken will last in your refrigerator.

How long can chicken keep in the refrigerator?

According to the United States Department of Agriculture Raw chicken is able to last for about 1-2 days in your refrigerator. Similar is true for turkeys that are raw, or any other types of poultry.

While you wait, cooked chicken will last for approximately 3-4 days in the fridge

Storing chicken in a refrigerator can help slow bacterial growth. Bacteria slow down growth when temperatures are below 40°F (4 degrees C).



It is important to keep chicken that is raw in an airtight container. This will stop any juices from leaking or infecting other food items. The chicken that is cooked must be refrigerated inside an airtight container.

Chicken can be stored in the freezer in case it is needed for longer than a few weeks.

Whole chickens or small pieces of chicken in raw form can be kept in the freezer for up to nine months. For 2 to 6 months, you can store the chicken that you have cooked in your freezer.

Summary

Chicken that is raw can stay in your fridge for 1 to 2 days, while chicken that has been cooked can keep in the fridge for up to 3-4 days.

What can you tell when chicken is rotten

Chicken that has been left in the fridge for more than a few days may be in danger.

Below are a few ways to determine if the chicken in your fridge has gone bad:

It's over the "best by" date. Chicken -- cooked or raw -- that is past its "best if used by/before" date is more likely to be bad.

Color changes. Raw and cooked chicken that's beginning to turn a gray-green color has gone bad. Spots with gray-to green mold can indicate an infection with a bacterium.

The smell. Both chicken cooked and raw emit an acidic scent that resembles ammonia. But, this smell can be difficult to detect when the chicken is marinated with sauces, herbs, or even spices.

Texture. Chicken that has a slimy texture has gone bad. Rinsing chicken doesn't kill bacteria. The risk of cross-contamination is when the bacteria is spread from poultry to other food and utensils.

You can throw away any chicken that's rotten in your refrigerator.

SUMMARY

It is easy to determine whether your chicken is going badly by the color of its meat, sour or acidic taste, or the appearance of slimy.

Risques of eating spoiled chicken

The consumption of spoiled meat can trigger foodborne illness. It is also known as food poisoning.

Since chickens can be infected and contaminated, it's at a high risk of getting food poisoning.

These bacteria usually disappear when you cook fresh chicken thoroughly.

Avoid eating chicken that has been cooked and spoiled. Re-heating or baking may destroy the bacteria present on the surface. However, it doesn't remove certain toxins produced by bacteria. These toxins can trigger food poisoning.

Food poisoning may cause unpleasant and sometimes fatal symptoms.

Sometimes, severe food poisoning could cause death or hospitalization.

You should not consume your chicken if you suspect that it has been spoiled. It's best to dispose of any chicken you think is rotten.

Summary

Consuming chicken that has been spoiled can lead to food poisoning, even if it was cooked correctly.

The bottom line

Raw chicken can last for 1-2 Days in the fridge and cooked chicken lasts up to 3-4 days.

Examine the "best before" date to find out if the chicken is rotten. Also take note of signs such as an increase in texture, smell or color.

Food poisoning is often caused by the rotten chicken.