

# How Long Do Chickens Last in the Fridge?

Chicken is a staple in the majority of households.

But, this nutritious and tasty source of protein has a high risk of bacteria contamination. A proper preparation, storage and cooking of this protein is essential.

It's simple to keep chicken in the refrigerator, however, many people are unsure of how long chicken can be safely kept in the refrigerator.

This article will help you understand how long chicken can keep in your fridge.

How long will chicken last in the fridge?

According to the United States Department of Agriculture ("USDA"), raw chickens can be kept in the refrigerator for approximately 1-2 day. This is also the case for turkeys that are raw and other poultry.

In the meantime, chicken that has been cooked can last in the refrigerator about 3-4 days.

The storage of chicken in the refrigerator reduces the growth of bacterial. Bacteria may grow less when temperatures fall below 40 degrees F (4degreeC).

Raw chicken should be stored in a tightly sealed container to stop the juices from spilling into other food items. Refrigerate cooked chicken in an airtight container.

You can store chicken in the freezer if it is required for more than a couple of weeks.

It is possible to store chicken pieces in the freezer for up nine months. Whole chickens can be frozen up to one year. The chicken that is cooked can be stored in the freezer for 2 to 6 months.

## SUMMARY

Raw chicken will keep in the refrigerator for up to one week, while cooked chicken will last for anywhere from 3-4 days.



What to do if How long does cooked chicken last in the fridge think your chicken has become to stale

Chicken that is left in the fridge for more than a couple of days could be in danger.

Here are some ways to tell if the bird in your fridge is bad:

It is passed its "best before" date. You are more likely to get sick from raw or cooked chicken.

Colors change. Raw or cooked chicken is turning a gray-green shade. Spots of gray-to-green mold could indicate a bacterial infection.

What is its odor like? When chicken is cooked, both raw and cooked, it emits an acidic scent. This smell can become ammonia-like as the chicken goes bad. It's possible to miss the smell

of ammonia if your chicken was marinated in sauces and herbs.

Texture. Chicken that has a slimy texture has gone bad. Rinsing the chicken won't eliminate the bacteria. Cross-contamination can occur when bacteria is spread from the chicken to other food items and Utensils.

You can throw out any chicken that is rotten in your refrigerator.

## A SUMMARY

If the color of the chicken has begun to fade or it is exhibiting an acidic or foul odor You can tell that it's a problem.

## Potential dangers of eating spoiled Chicken

Foodborne illness is also known as food poisoning, and can result in eating spoiled chicken.

High risk of food poisoning can result from chicken that may have been contaminated somehow by bacteria, such as Campylobacter as well as Salmonella.

Normally, these bacteria are eliminated when you cook your fresh chicken well.

It is crucial to avoid eating or cooking the rotten chicken. While cooking and re-heating may kill some bacteria that are on the surface of the food, it's not enough to remove the toxins from bacteria. This can lead to food poisoning.

Food poisoning is a severe illness that can lead to diarrhea, nausea and vomiting.

Sometimes severe food poisoning can cause hospitalization or death.

Don't eat the bird when it appears as if it has gone bad. It's better to throw away any chicken you suspect is gone bad.

## Summary

Even though the chicken was cooked perfectly it is possible to get food poisoning due to eating it.

## The bottomline

Raw chicken keeps in the fridge for about 1-2 days while cooked chicken is kept for 3-4 days.

You can tell when your chicken is bad by examining the "best before" date. Be on the lookout for indicators like changes in color, smell or texture.

Spoiled chickens can lead to food poisoning, even if it's been cooked correctly.