

How long can chicken be kept in the refrigerator?

Chicken is considered a essential meat for many families.

However, this delicious protein source is highly susceptible to becoming infected. It is essential to make it ahead of time, store it, and cook it in a way that is safe to avoid foodborne illnesses.

Although it's handy to keep chicken in the refrigerator, many people aren't sure how long they can safely keep it from freezing.

This article will show you how long chicken stays in your refrigerator.

How long does chicken last in the fridge?

According to the United States Department of Agriculture (USDA), raw chicken can be stored in your refrigerator for about 2 to 3 days. This is also true for raw turkey and other poultry.

Chicken that has been cooked will stay in the fridge for approximately 3-4 days.

The storage of chicken in the refrigerator can slow the growth of bacterial. Bacteria shrink at temperatures lower than 40°F (4°C).

Raw chicken must be stored in a sealed container to stop the juices from spilling into other food items. Keep the chicken that has been cooked in an airtight container.

It's recommended to freeze your chicken when you intend to keep it for more than several days.

Raw chicken can be stored in the freezer for up to nine months. A whole chicken could last up to one and one-half years. For 2-6 months, you are able to store cooked chicken in your freezer.

Summary

Chicken that is raw can be kept in the refrigerator for 1-2 days while cooked chicken is usually 3-4 days.

What do you do if you think your chicken has gone stale

You can risk chicken going bad if you keep it in the refrigerator for more than two weeks.

Here are a few methods to tell if the bird in your refrigerator has gone bad:

It has been past its "best before" date. You are more susceptible to getting sick from cooked or raw chicken.

Color changes. Raw and cooked chicken that's beginning to turn gray-green has gone bad. Spots of gray-to-green mold indicate an increase in bacterial activity.

The smell of chicken. Raw and cooked chicken emit an acidic smell that could resemble ammonia if it goes bad. If the chicken has been marinated in herbs or sauces it might be hard for the consumer to discern this scent.

Texture. It is time to rid yourself of the slimy texture. Rinsing chickens does not eliminate bacteria. Cross-contamination can occur when bacteria is spread through food items and tools.

If you think that the chicken has gone bad in your fridge, toss it out.

A SUMMARY

If the chicken is old the color of the chicken will begin to fade and exhibit an acidic, sour, or slimy smell.

What are the potential dangers of eating spoiled chicken

Consuming chicken that has been spoiled could result in foodborne illness or food poisoning.



The chance of food poisoning in chickens is due to the possibility that it may have been contaminated with bacteria, like Campylobacter, Salmonella and many more.

The bacteria are usually eliminated when fresh chicken is cooked well.

However, it's important to never cook or consume the rotten chicken. Re-heating and baking can kill bacteria on the surface, however it will not eliminate some of their toxins, which can cause food poisoning.

Food poisoning can be a serious condition that can cause nausea, vomiting and diarrhea.

In severe cases of food poisoning, hospitalization could be necessary.

Don't eat the bird in the event that it appears like it's gone bad. It's better to throw away any chicken you suspect is gone bad.

Summary

Consuming spoiled chicken could cause food poisoning, even if it's cooked well.

The bottom line

Raw chicken can be kept in the fridge for 1-2 days, while the cooked chicken can last for 3-4 days.

To determine if chicken is going bad, examine the "best used by" date. Then look for signs of spoilage, like changes in texture and smell.

How to tell if the chicken has spoiled is often caused by spoiled chicken.