

# **Date Marking**

### Monitor refrigeration time!

✓ Time/Temperature Control for Safety foods (TCS foods) are marked so that they are consumed or discarded within 7 days.

# What is date marking? Why is it important?

- ✓ Date marking lets your facility monitor and limit the time food has been refrigerated.
- Refrigerating food for long periods of time will allow for bacteria to grow.



## How do I date mark?

**1.** Choose which food items need date marking. These include: prepared TCS food or opened commercially processed food that

is held for more than 24 hours in the refrigerator.

- **2.** Facilities can date mark using different ways: custom date marking stickers, post-it notes, or simply marking on the package or container with a marker.
- **3.** Mark the "use by" date on the food package or container. The "use by" date is six days after the date the food was prepared or opened.



# Discarded or Damaged Log

or for another reason (i.e. a food item sensitive to time/temperature has met the 7-day storage requirement). Corrective action should be noted and optional comments may Instructions: A food employee will record the date and name of food item to be discarded or returned. The reason for discard or return should be noted, whether damaged,

be added. The employee will initial the entry and be verified by a manager.

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Date/Time	Food Item	Reason for Discard/Return	Is the Item Damaged? Y/N	Discarded? Y/N	Notes	Employee Initials/ Verified By	Initials/ d By
9/1/16 7am	Shredded Cheese	Opened for 7 days	N	Υ	Opened/datemarked new package	AB	DR