



Date Marking

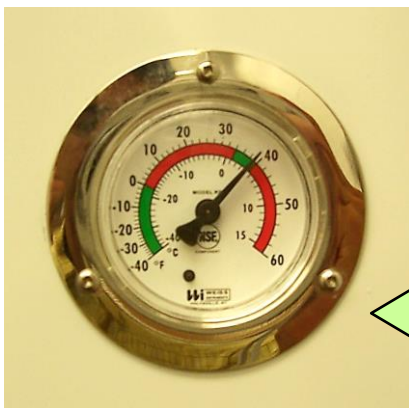
Monitor refrigeration time!

- ✓ 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?

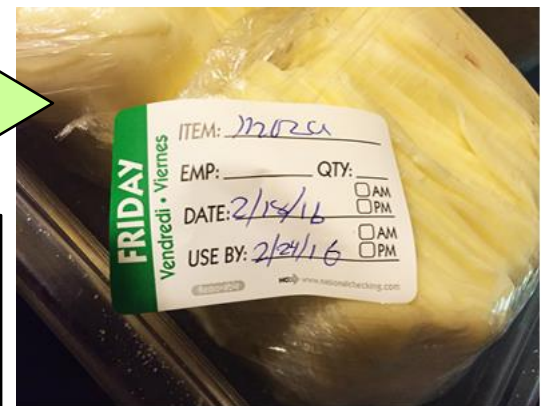
- ✓ Date marking lets your facility monitor and limit the time food has been refrigerated.
- ✓ Refrigerating food for long periods of time will allow for bacteria to grow.



Example of date marking:

Name: Mozzarella
Date: 2/18/16
Use by: 2/24/16

Date-marked food items
should be held at
41°F or below!



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.



