

DATE MARKING

WHAT? All refrigerated, ready-to-eat, time/temperature controlled for safety (TCS) food held refrigerated for more than 24 hours must be date marked.

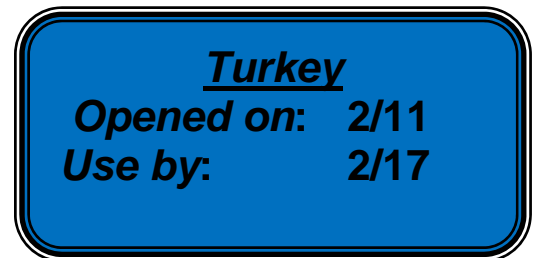
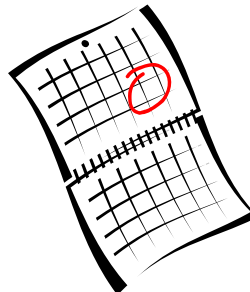
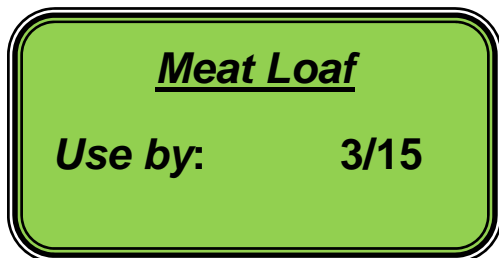
HOW? Food must be clearly marked to indicate the date by which the food will be consumed on site, sold or discarded (expiration date), that is a maximum of **7 days**.

COUNTING DAYS:

The date food was prepared or the original package was opened always counts as Day 1. Start with the date the food was prepared or the original package was opened, then...

- add 6 days, OR
- use a calendar (day of the week minus 1), e.g. product prepared Mon 10/19 expires Sun 10/25.

Unmarked and expired foods must be discarded.



EXEMPTIONS from 7 day date marking:

- Commercially prepared deli salads (ham salad, chicken salad, macaroni salad, potato salad, etc.). *Observe manufacturer's 'use by' date.*
- Cultured dairy products (yogurt, sour cream and buttermilk). *Observe manufacturer's 'use by' date.*
- Certain low moisture hard and semi-soft cheeses.
- Shelf stable dry fermented sausages (pepperoni, Genoa salami) and salt-cured products (prosciutto, Parma).

See OAC 3717-1-03.4 (G) for more information