

# Just Date It!



Date marking is important!

- Date marking is a process assuring the food is discarded before *Listeria monocytogenes*, a bacteria, can cause foodborne illness

**FREEZING FOODS:** Freezing food stops the date marking clock, but does not reset it! If freezing, then freezing date and thawing date must be recorded!

**\*If food is not properly dated it must be used or discarded within 24 hours!**



Foods must be marked:

Ready-to-eat, potentially hazardous foods that are held under refrigeration for more than 24 hours including:

- Commercially prepared and/or
- Prepared onsite and held more than 24 hours



Date Marking Methods:

- Use **ONLY** the date on which the food was prepared, cut or when the original container was opened
- Mark **ONLY** the “use by” date, which would be the date by which the food must be consumed, sold, or discarded
- Use **BOTH** the date made and the “use by” date
- Using other effective means approved by Health Authority
- Food shall be stored at 41°F or less for a maximum of 7 calendar days or the expiration date, whichever comes sooner



Exempt from Marking:

1. Individual meal portions served or repackaged from a bulk container upon a consumer's request
2. Any of the following foods if prepared and packaged by an inspected food processing plant:
  - Deli Salads
  - Aged hard cheeses
  - Semi-soft cheeses
  - Cultured dairy products
  - Preserved fish products
  - Shelf stable dry fermented sausages
  - Shelf stable salt-cured products