

DATE MARKING



WHY?

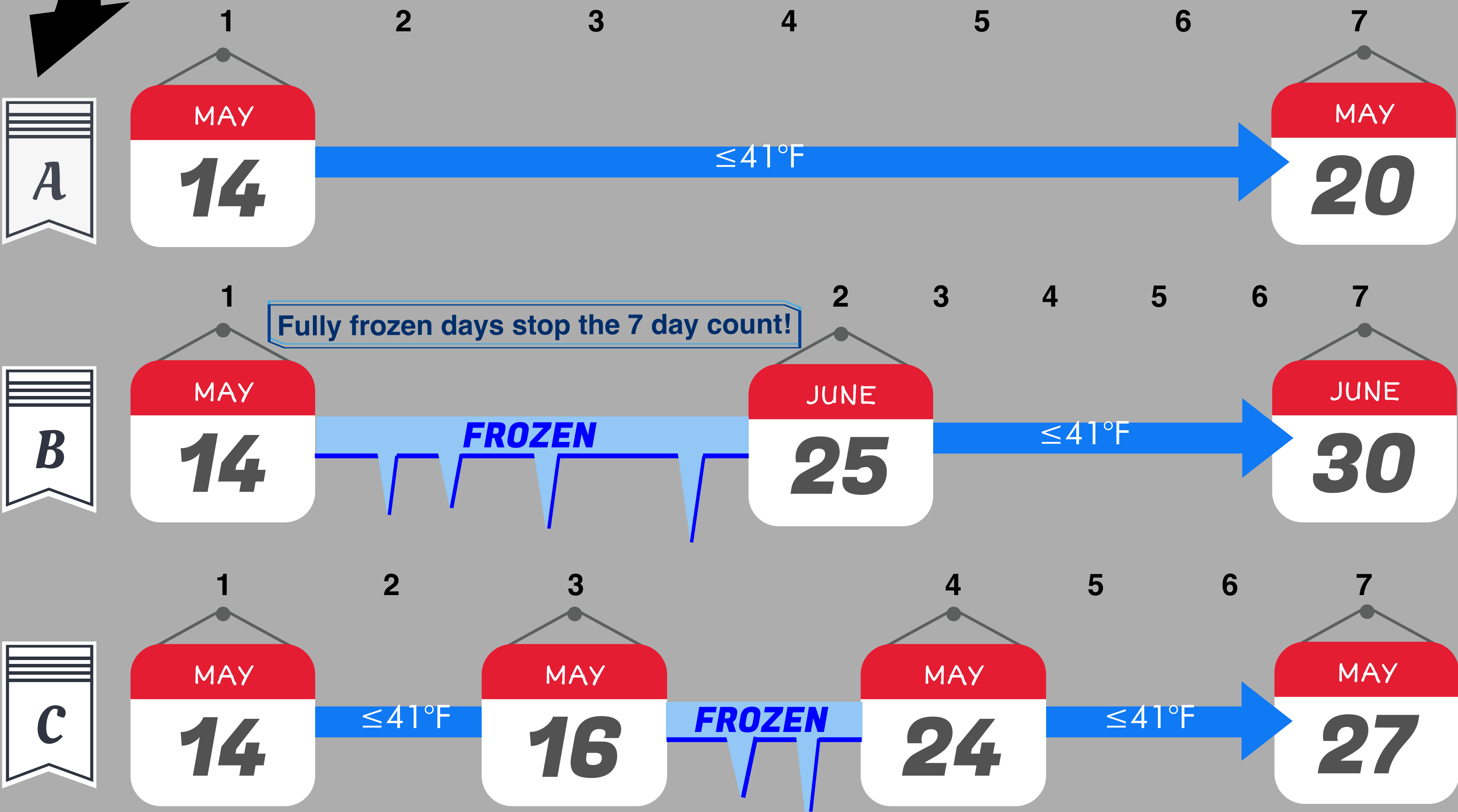
To prevent growth of harmful bacteria at 41°F in ready-to-eat, Time/Temperature Control for Safety (TCS) foods.

WHEN?

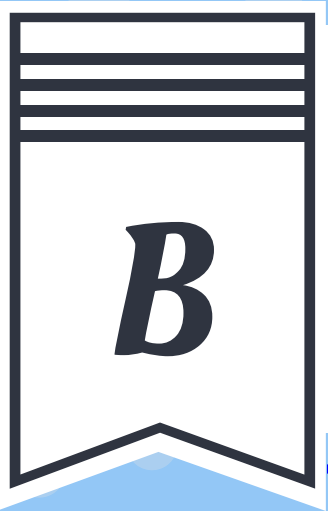
Ready to eat, TCS foods prepared and held in an establishment for more than 24 hours | Ready to eat, TCS foods that are opened from their original, commercial container/package and held more than 24 hours.

Have a look at these examples!

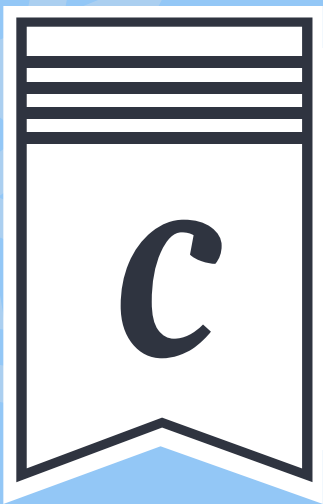
7
Days
at
41°F
MAX.
.....



Cold hold food and consume or discard by the 7th day.



Freeze and thaw food at a later date. Consume or discard by 7th day on the timeline.



Cold hold food, then freeze after 3 days. Food thawed at a later date is good for 4 more days (7 - 3 = 4 days remaining).

In all scenarios above, foods are cooked and cooled to ≤41°F on May 14th which is Day 1 of 7.