

Some bacteria (like Listeria) still grow slowly in certain refrigerated foods. This is why it is important to date mark certain ready-to-eat, Time/Temperature Control for Safety (TCS) food. If you keep these foods for more than 24 hours, they need to be date marked and served or discarded within 7 days.

The type of foods that need to be date marked:



Deli meats including hot dogs



Cut tomatoes



Hard boiled eggs



Milk (animal milks, nut milks, soy milk)



Cut leafy greens (lettuce, spinach, cabbage)



Cut melons (watermelon, cantaloupe, honeydew)



Soft cheeses (feta, brie, mozzarella, cottage cheese, cream cheese, ricotta cheese)



Made in-house cold deli salads (egg, tuna, ham, chicken, potato, pasta)

You do not need to date mark:

- Unopened commercial packages.
- Commercially made dressings, mayo and deli salads.
- Whole uncut produce.
- Hard cheese like parmesan and asiago.

How to properly date mark foods

You can date mark food in many ways. It must be easy for everyone to understand and use. Always keep these foods at 41°F or below.



DECEMBER						
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

DECEMBER						
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

Start with the day you open or prepare the food and add 6 days. For example:

- If you open food on Dec. 12, add 6 days. Use by Dec. 18.
- If you open food on Friday, use by the following Thursday.
- Don't count days when food is frozen.

Incorrectly date marking high risk items is a red violation.