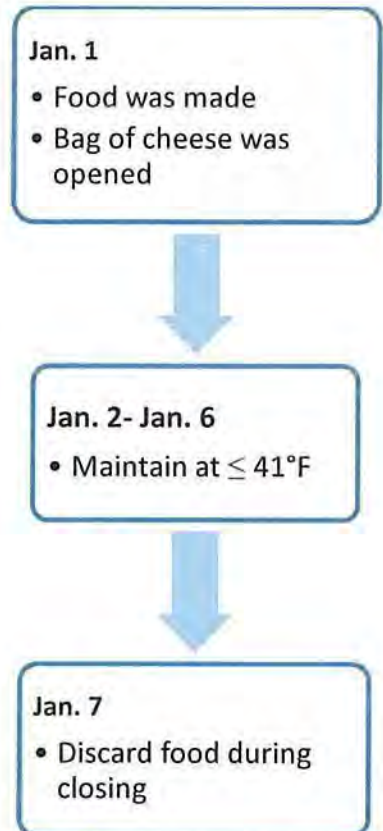


Date Marking

Ready to Eat/Potentially Hazardous Food & Dates

- Certain foods must be marked with a date that tells us by when they need to be used or thrown away
 - Dairy products: cheese, sour cream, milk, butter (not margarine)
 - Eggs
 - Meats (cooked)
 - Cut tomatoes, cantaloupe, watermelon
 - Cooked plant foods and pastas
- There are 3 options for date marking
 - 1.) Use **ONLY** the date on which the food was made, cut or when the original container was opened
 - Example: Jan. 1, 01-01-year, etc...
 - 2.) Mark **ONLY** the “use by” date, which would be the date by which the food must be sold/discarded
 - Example: Jan. 7, 01-07-year, etc...
 - 3.) Use **BOTH** the date made and the “use by” date
 - Example: Jan. 1-Jan. 7
- Any option may be used, but pick one and be consistent



Use by/ Expiration Date

- Food may be used for a total of 7 days, including the day it was made or cut (tomatoes, melons)
- Prepackaged food may also be used for a total of 7 days, including the day the original packaging was opened
- Food may be kept up to the 7th day IF the food was maintained at 41°F or less
- Food must be discarded at the end of the 7th day