

JUST DATE IT!

Date marking temperature/time control for safety foods held under refrigeration

Date marking



- Helps control the growth of *Listeria monocytogenes*, a bacterium that grows even in refrigeration.
- Assures that food is discarded before bacteria can cause foodborne illness.

Remember:

- Food that is not properly dated within 24 hours after it's prepared or after the original package is opened must be discarded.
- Food that has been under refrigeration for more than 7 days must be discarded.

Foods that must be date marked



- Date mark all ready-to-eat foods that will be held under refrigeration for more than 24 hours.

This includes:

- Food that is prepared on site.
- Food that is commercially prepared (after the original package has been opened).

Foods that are exempt from date marking requirements



- Individual meal portions served or repackaged from a bulk container upon a consumer's request.
- Food in reduced oxygen packaging.
- 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

Date marking options



- Marking only the "prepared" date (the date the food was made or cut or the date the original package was opened).
- Marking only the "use by" date (the date by which the food must be sold, consumed or discarded).
- Marking both the "prepared" and the "use by" dates.
- Using another means approved by the Health Authority.

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Environmental Health

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