

DATEMARKING FOODS

You must follow the rules below when date marking foods in order to keep food safe!


Refrigerated, ready to eat, time/temperature controlled for safety (TCS) foods that are held for longer than 24 hours must be clearly marked with a “use by” date that is within **7 days** of the date opened or prepared. The day that you prepared the food is day 1.

Example: Start with the date the food item was prepared or the original container was first opened, then add 6 days and apply that date to the product.

Unmarked or expired foods must be discarded.

Items that don't require date marking...

- Commercially prepared deli salads (ham salad, chicken salad, macaroni salad, potato salad, etc.). Can use manufacturer's “use by” date as long as you keep the food in the manufacturer's container.
- Cultured dairy products (yogurt, sour cream and butter-milk). Observe manufacturer's „use by“ date.
- Certain low moisture hard and semi-soft cheeses.
- Shelf stable dry fermented sausages (pepperoni, Genoa salami) and salt-cured products (prosciutto, Parma)



Refer to OAC 3717-1-03.4 (G) for more information