



STANDARD OPERATING PROCEDURES

SUBJECT: DATE MARKING READY-TO-EAT, POTENTIALLY HAZARDOUS (TCS) FOOD

Certain foods shall be clearly marked, at the time of preparation or opening, to indicate the date by which the food shall be consumed or discarded. The date shall indicate a consume-by or discard date of no more than 7 days (date of preparation or opening plus 6 days) if the food is held at 41°F or less.

Date marking is required for foods that are:

- Potentially hazardous.
- Ready-to-eat.
- Held under refrigeration for more than 24 hours before sale or service.

Foods that do not require date marking:

- Foods that are not ready-to-eat (example: raw chicken)
- Foods that are not potentially hazardous (example: whole wheat bread)
- Whole, unsliced portions of cured and processed lunchmeat or other meat food products still remaining in the original packaging.
- For other exemptions see 2009 food code section 3-501.17 (F).

Date marking is needed because some bacteria grow slowly under refrigeration. Over time, these organisms may multiply to hazardous levels in certain ready-to-eat foods.

On each Shift, what person/position will make sure foods are properly date marked?: _____

List below, **all foods that you will be serving**, that will need to be date marked:

There are many different systems available that can be used for date marking. Below, describe how you will mark the food/containers with the proper date (calendar dates, days of the week, color coded marks, etc.). Also indicate whether you are marking a production/opening date, a use by date, or both.

What will be done with food that is found unmarked, improperly marked or past the marked last date of use?:

Created date: _____ By: _____

Last revised: _____ By: _____