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
  o Dairy products: cheese, sour cream, milk, butter (not margarine)
  o Eggs
  o Meats (cooked)
  o Cut tomatoes, cantaloupe, watermelon
  o Cooked plant foods and pastas

➤ There are 3 options for date marking
  o 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...
  o 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...
  o 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