

Bacteria, such as Listeria, can grow in colder temperatures. This makes it **important to date mark** certain ready-to-eat Time/Temperature Control for Safety (TCS) food.

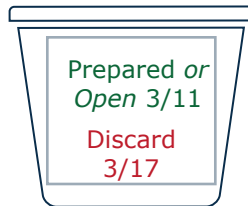
How to DATE MARK

Write the date with a marker directly on the package or use a sticky note

COLD FOOD KEPT FOR MORE THAN 24 HOURS

- Discard after a maximum of **7 days**.
- Start with the day it is prepared or opened as "**Day 1**" and add six days.

For example, food made on the 11th must be discarded or used by the 17th.

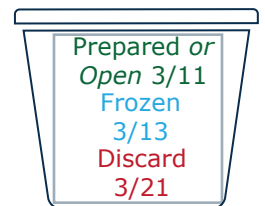


FROZEN FOODS

Don't count days when food is frozen

- Note the date prepared or opened, the date frozen, and when it should be discarded.
- Serve or discard food with a total of **seven days** in the refrigerator.

For example, if you refrigerate food for two days (**11th and 12th**) and then you put it in the freezer, it can be later refrigerated for five more days. It must be discarded or used by the 21st.



March	1	2	3			
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31




= Refrigerate



= Freeze

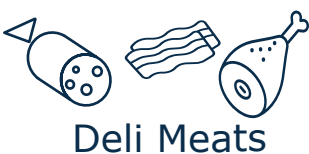


= Discard 

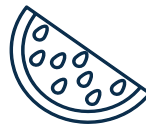
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EXAMPLES

TCS FOOD THAT NEED A DATE MARK



Deli Meats



Milk



Cut Melon



Soft Cheeses



Salads



Sushi Grade Fish

FOOD THAT DON'T NEED A DATE MARK

- **Unopened commercial packages**
- **Commercially cultured dairy products** - such as buttermilk, sour cream, and yogurt
- **Commercially pre-made dressing, deli salads**
- **Commercially preserved fish products**
- **Hard cheese** - such as cheddar and Swiss
- **Whole, uncut produce**
- **Food not ready to eat**

