

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.

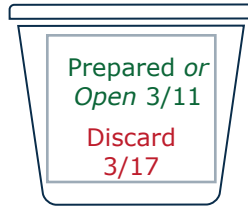
### How to DATE MARK

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.

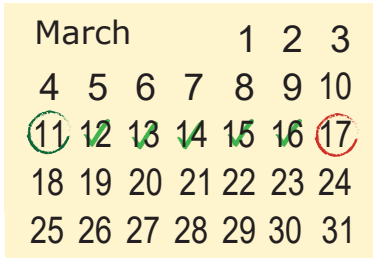
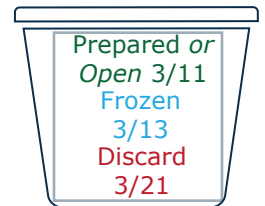


#### FROZEN FOODS

#### 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.




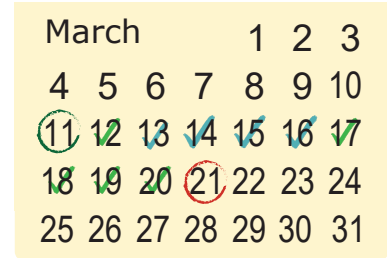
= Refrigerate



= Freeze

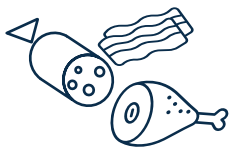


= Discard 



### EXAMPLES

#### TCS FOOD THAT NEED A DATE MARK



Deli Meats



Cooked & Cooled foods



Soft Cheeses



Milk



Cut Melon



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**

