

# Date Marking

## Date Marking is one of the new rules in the updated Food Code.

### Why is date marking important?

Some bacteria (like Listeria) still grow slowly in certain refrigerated foods. If you keep these foods for more than 24 hours, they need to be date marked and served or discarded within 7 days.

### What type of foods need to be date marked?



Deli meats including hot dogs.



Cut tomatoes.



Hard boiled eggs.



Milk (animal milks, nut milks, soy milk).



Cut leafy greens (lettuce, spinach, cabbage).



Cut melons (watermelon, cantaloupe, honey dew).



Soft cheeses (feta, brie, mozzarella, cottage cheese, cream cheese, ricotta cheese).



Made in-house cold deli salads (egg, tuna, ham, chicken, potato, pasta).

**Incorrectly date marking high risk items is a red violation.**

You do not need to date mark:

- Unopened commercial packages.
- Commercially made dressings, mayo and deli salads.
- Whole uncut produce.
- Hard cheese like parmesan and asiago.

### How to properly date mark foods.

You can date mark food in many ways. It must be be easy for everyone to understand and use. Always keep these foods at 41°F or below.



DECEMBER						
	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			

DECEMBER						
	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			

Start with the day you open or prepare the food and add 6 days. For example:

- If you open food on Dec. 12, add 6 days. Use by Dec. 18.
- If you open food on Friday, use by the following Thursday.

Serve or throw away food within 7 days after you prepare or open it.