ReFED Date Labeling Standardization Tool

Feedback Questionnaire

ReFED's Date Labeling Working Group has developed a tool to promote the accelerated adoption of the Grocery Manufacturers Association and Food Marketing Institute's voluntary date labeling standards by helping manufacturers determine which label to use for different products. We created a draft of this tool in consultation with over 40 food safety experts and are now seeking input from additional stakeholders through August 31, 2017 to make the tool as comprehensive as possible.

If you have expertise in food date labeling, quality assurance, or food safety, we welcome your review of the tool. Please complete questionnaire and send to **Eva Goulbourne, Director of Business & Multistakeholder Programs at info@refed.com**.

Thank you in advance for your interest in this initiative and for your time and thoughtful commentary.

* 1. Are the assumptions and guidance logical and comprehensive? Is there additional clarification or guidance that would also be helpful?
  2. Is this tool intuitive and helpful in order to support manufacturers to reduce food waste?
  3. Do you agree that this simplified framework, while not exhaustive, is a positive contribution for manufacturers to begin making the label changes?
  4. Does this tool appropriately minimize the number of food items that receive a discard label while still maintaining proper safety standards? If not, what can be done to change that?
  5. We are focusing the tool around those pathogens that grow under refrigeration because we are focusing on refrigerated, Ready to Eat (RTE) foods – following the logic that non-RTE foods (e.g., raw meat) will be cooked, killing any pathogens. Do you support that assumption? If not, how would you revise the scope of the tool in order to maintain safety levels while still reducing food waste?
  6. The products listed are meant to be examples, not exhaustive lists. However, do you generally agree with the examples given? Are there other common products that should be explicitly named?
  7. Step 3 is focused on separating out those processes and example products that distinguish risk of only those pathogens that grow under refrigeration of non-opened packaged products (e.g., *Listeria*, but not *C. botulinum*). What other processes or products should we make sure to call out given that focus?
  8. *For Manufacturers only*: How are you thinking about the two-label transition in your own company and are there additional tools that may be helpful?