

Date Marking



Date marking monitors food

Some bacteria can grow even when food is refrigerated.

Date marking makes sure food is sold, served, or discarded before bacteria can cause people to get sick.



Foods must be marked if:

- The food is a Time/Temperature Controlled (TCS) food; and
- It is ready-to-eat without more preparation; and
- It is kept for more than 24 hours



Date marked foods must:

- Be sold, served, or discarded within 7 days of being prepared or opened.
- Day one is the day that food was prepared, or a commercial container was opened.



Date Marking Guidance

REQUIRES DATE MARKING:

- Deli salads prepared in a food establishment
- Hot or cold smoked fish products and ceviche (fish products that are dried, marinated, or preserved on-site)
- Milk: animal milk, nut milk, and soy milk
- Deli meats including hot dogs
- Soft cheeses: feta, brie, and mozzarella
- Cottage cheese
- Cream cheese
- Ricotta cheese
- Cut melons: watermelon, cantaloupe, and honeydew
- Cut leafy greens: lettuce, spinach, and cabbage
- Cut tomatoes
- Refrigerated foods kept longer than 24 hours after opening or preparing



NO DATE MARKING:

- Deli salads prepared or packaged in a food processing plant
- Hard cheese: gruyere, parmesan, Reggiano, etc.
- Semi-soft cheeses: blue cheese, gouda, Monterey jack, Swiss, processed pasteurized cheese
- Cultured dairy products: yogurt, sour cream, and buttermilk
- Preserved fish products: pickled herring, dried or salted cod
- Shelf stable, dry fermented sausages, not labeled as “keep refrigerated”
- Food items that do not need to be refrigerated
- Foods that will be cooked before eating
- Foods that will be consumed within 24 hours of preparation or opening
- Condiments

