

# DATE MARKING



WHY?

To prevent growth of harmful bacteria at 41°F in ready-to-eat, Time/Temperature Control for Safety (TCS) foods.

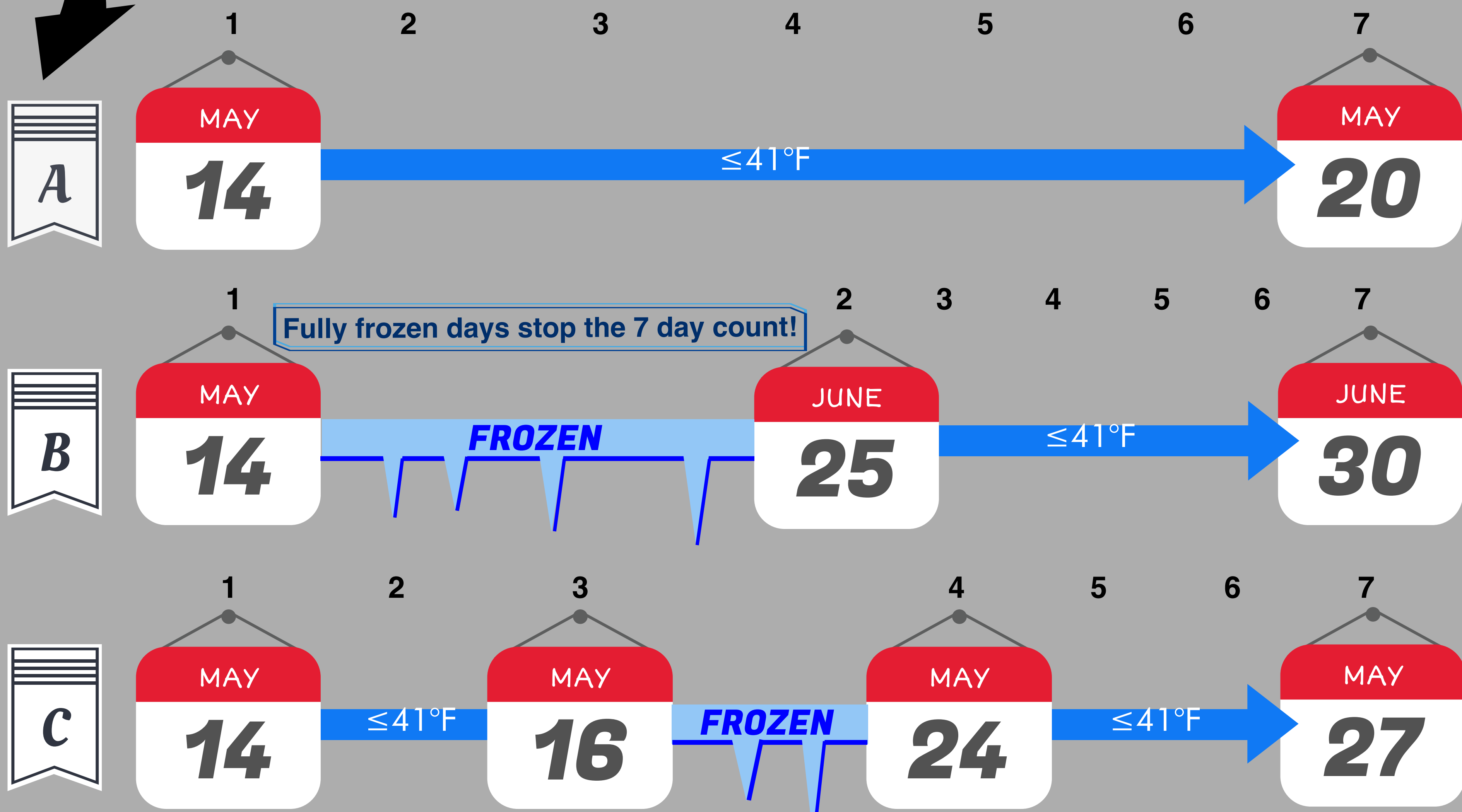
WHEN?

Ready to eat, TCS foods prepared and held in an establishment for more than 24 hours | Ready to eat, TCS foods that are opened from their original, commercial container/package and held more than 24 hours.

*Have a look at these examples!*

7

Days at 41°F MAX.



**A** Cold hold food and consume or discard by the 7th day.

**B** Freeze and thaw food at a later date. Consume or discard by 7th day on the timeline.

**C** Cold hold food, then freeze after 3 days. Food thawed at a later date is good for 4 more days (7 - 3 = 4 days remaining).

In all scenarios above, foods are cooked and cooled to  $\leq 41^\circ\text{F}$  on May 14th which is Day 1 of 7.



Working with our community to ensure a safe and healthy environment

