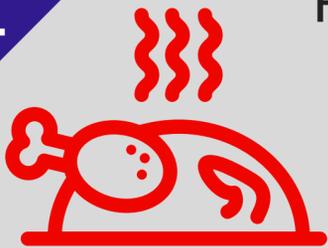


4 EASY STEPS TO DATE MARKING

Harmful bacteria can grow in foods at cold temperatures. If certain foods are kept too long, the bacteria can grow to unsafe levels causing illness. The bacteria of greatest concern is Listeria, which has a high death rate. Date marking foods, in addition to storing refrigerated foods at 41°F, is the best protection against this harmful bacteria.

1



FOOD

Potentially Hazardous Food (Time Temperature Control for Safety Food) prepared in-house or commercially prepared and opened, that is held for longer than 24 hrs, must be date marked.

2



MARK DAY 1

Clearly mark food to indicate the day it should be sold, consumed, or discarded. The label should include what it is and when it was made or opened. The day of preparation shall be counted as day 1.

3



MARK DAY 7

Products must be used or discarded within 7 days of preparation or opening. If combining food items, you must retain the date marking of the earliest-prepared or first-prepared ingredient.

4



DISCARD

Staff should check coolers daily to make sure items are dated and discarded appropriately. Staff should also ensure that all food is maintained at the correct temperature.

The manufacturer's expiration date on a commercial package does not allow the product to be kept for more than 7 days, once open. An example of this would be opening a gallon of milk. The expiration date is the date through which the manufacturer guarantees the unopened food will meet their quality standards. Date marking for discard ensures the safety of the food. Once opened, the milk should be marked with the date it was opened and the date it should be discarded.

The date marking system is required by the food code to help operations identify either when the food was prepared, or when it should be discarded. Operations must have a system that is fully implemented, so anyone working in food prep knows when to discard an item.



Priority Violation: 3-501.18 (A)(2) – Date marking disposition, undated PHF/TCS
It is important for an operation to understand the KS Food Code requirements & have a system or standard operating procedure in place to control the risk.



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