

# DATE MARKING



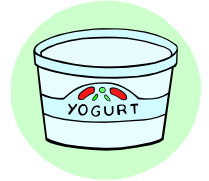
## What needs to be datemarked?

Any food that:

- lasts more than 24 hours
- contains meat, dairy, or cooked pasta

**AND**

- is served cold.



**Examples:** sliced lunchmeats, tuna salad, pasta salad, sour cream, cream cheese, milk, cheesecake, cream pies, cut melon, etc.

## What are the exceptions?

Most cheeses & commercial salad dressings (dressings by themselves - not mixed with things) don't need to be datemarked. Check the package for refrigeration requirements to find out!

## How do I datemark?

Place the **DISCARD DATE** on the product. The health inspector looks for this date, so make sure this is what you use!

## How do I know what the DISCARD DATE is?

Once opened, prepared, sliced, or removed from the freezer, the food must be used or discarded within **7 days**.

## Could you give me some examples?

- Lunchmeat stored at 41°F and sliced on 9-3-04 must have a **DISCARD DATE** of: **9-9-04** (*add 6 days to prep date*).
- Tuna salad stored at 41°F and made on 10-12-04 must have a **DISCARD DATE** of: **10-18-04** (*add 6 days to prep date*).

**Make sure you either use or discard the foods by the DISCARD DATE!!!**



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