

DATE MARKING AND LABELING

Date Marking

Potentially hazardous foods held in the refrigerator for more than 24 hours after opening or preparation must be properly date marked. The date mark on the food is required to designate when a food is required to be sold, served, or discarded. The food may not exceed seven days (including the date prepared) in refrigerated storage. The date mark may either signify the date the product was prepared, the date the product expires, or both. Date marking does not apply to raw animal or frozen products. When prepared foods of differing dates are mixed together the date mark from the oldest food is required to be carried over.



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Ready to eat foods held in refrigerated storage can allow the illness causing bacteria *Listeria monocytogenes* to grow to unsafe levels. Foods must be date marked and sold, served, or discarded within seven days to prevent potential foodborne illness.

Labeling

All foods in the establishment should be labeled with at least the common name of the food item if not in original packaging from the manufacturer. Foods packaged for retail sale in an establishment must also include the following:

- Listing of ingredients and sub-ingredients in descending order of predominance
- Declaration of net quantity or weight of product
- The name of each major allergen if not clearly identified in the ingredient listing.
- The name and place of the business or manufacturer

Bulk unpackaged food items for consumer self-dispensing should have a listing of ingredients visible to the consumer or available upon request to the consumer. The eight major allergens include eggs, dairy, wheat, soy, peanuts, tree nuts, fish, and shellfish.

