Date Marking Ensures Food Safety

*DATE MARKING* is a means of controlling bacteria that can grow under refrigeration.

A date mark is needed when all three of these criteria are met:

A. Foods that need refrigeration  
B. Ready to Eat - Foods that may be eaten without any additional preparation steps  
C. More than 24 hours spent held in refrigeration

An Approved Date Marking System Must Be:

1. Clear  
2. Uniform  
3. Understandable

**Examples of a date marking system**

**Incorrect food name on label**

-This has 8 days on the label!

**Remember the food must be discarded within seven days and the date prepared counts**