

Date Marking



Some foods must be used or discarded within **7 days** of opening or preparation. This is to limit the growth of *Listeria monocytogenes*, a bacteria that grows in cold temperatures and can make you or your customers sick.

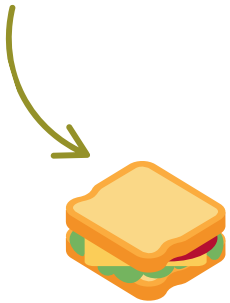
Made on: 9/1
Use by: 9/7

Date mark food to make sure it isn't kept for more than 7 days.

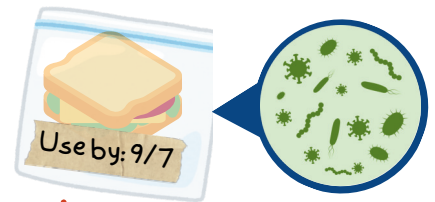
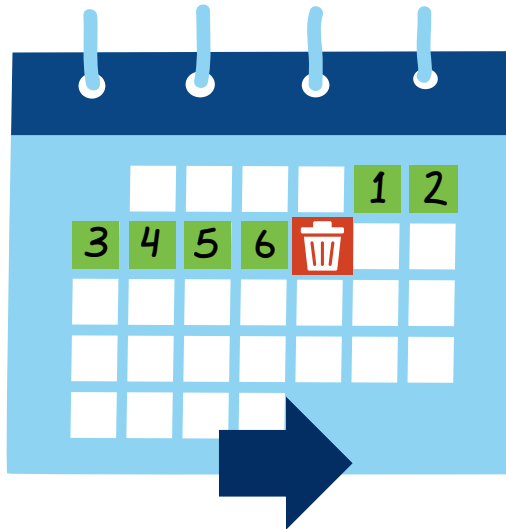
Clearly mark the date food must be sold or discarded. Make sure everyone uses the same date marking method.

Prepared on day

1



Kept in cooler storage



Discard by day 7

You **must** use date marking when foods are time or temperature controlled for safety, ready-to-eat **and** kept for more than 24 hours. Examples of foods that require date marking are:



Deli meats



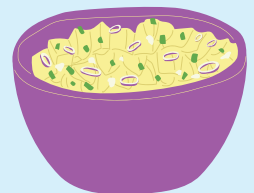
House made pickled vegetables



Soup or chili



House made sauce



House made salads