

Food Code Snippet #3

DATE MARKING



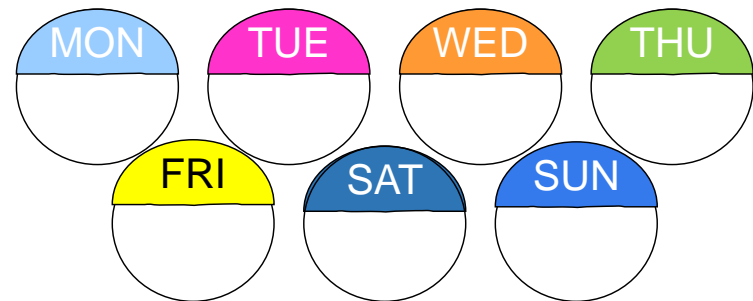
Brief Explainer

Date Marking

- Back-of-house dating system to ensure proper stock rotation of refrigerated food prepared or opened in the food establishment; not designed for customer awareness
- Cold, RTE, Time/Temperature Control for Safety Foods that are prepared on-site or unpackaged and held for more than 24 hours must be marked for a 7-day service or discard.

- Examples:

- Opened containers of milk
- Unpackaged deli meat
- House-made pasta salad
- Watermelon sliced in-house



Toolkit: Date Marking



Cold, ready-to-eat Time/Temperature Control for Safety (TCS) food prepared in the establishment or in an opened/unsealed commercial package must be served, sold, frozen, or discarded within seven days to reduce *Listeria* bacteria. Refrigerated TCS food that is stored more than 24 hours must be marked with either a prep/open date or discard date to ensure it is used or frozen within **seven days**. This document is provided to help review procedures and train staff. See page 2 for a list of exempt foods.

Note: Use this document to help your establishment maintain AMC. Be sure to work with your [local health jurisdiction](#) for any additional information or approvals as needed.

Section 1: Food Establishment Information

Establishment Name		Phone	
Street (Physical Address)	City	ZIP	Email
Contact Name	Title / Position		

Section 2: Menu Evaluation

Review exempt foods list. Check cold TCS food you keep for *more than 24 hours* after you prepare or open the package.

- | | |
|--|--|
| <input type="checkbox"/> Deli meat (opened package) | <input type="checkbox"/> Soft or semi-soft cheeses (such as brie, cream cheese, ricotta) |
| <input type="checkbox"/> Pasteurized milk (opened package) | <input type="checkbox"/> House-made salads (such as garden/lettuce, potato, macaroni) |
| <input type="checkbox"/> Cut produce (such as melon or lettuce cut in-house) | <input type="checkbox"/> Cooked and cooled foods: |
| <input type="checkbox"/> House-made dressings: | <input type="checkbox"/> Other: |

Section 3: Date Marking Method

- | | |
|---------------------------------------|--|
| Select the marking method used | Select the date that will be used |
| <input type="checkbox"/> Sticker | <input type="checkbox"/> Date/day of preparation/container opening |
| <input type="checkbox"/> Color code | <input type="checkbox"/> Last date/day of service/discard |
| <input type="checkbox"/> Marker | <input type="checkbox"/> Date frozen/thawed (must be included if frozen) |
| <input type="checkbox"/> Other: | <input type="checkbox"/> Other: |

Section 4: Verification

Who will verify the procedure is being followed correctly? Procedure should be verified daily. Select all that apply.

- PIC/Manager Cook Server Other:
- Temperature Monitoring**
- Make sure refrigerator is keeping food at 41°F or below
- Proper date marks are on required TCS foods**
- TCS foods held longer than 24-hours are marked
 - Foods that are frozen include the first date of preparation and the dates of freezing/thawing on the label
 - Mixed foods keep the date marking of the earliest prepared ingredient
 - Foods unmarked or past the date mark are discarded

Section 5: Employee Training

Employee Training: Employees must be properly trained. Select all that apply

- How are employees trained?
- Read & sign document Marking system and discard requirements Other:
- How often are employees trained?
- At hire Annually When errors observed Other:

Section 6: Additional Facility-Specific Information

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Section 7: Signature

Plan prepared by:			
Signature	Date	Printed Name	Phone

Toolkit: Date Marking



Date Marking Exemptions

Soft and Soft-Ripened Cheeses Need Date Marking

Cheeses sliced on-site or in opened packages must be date marked and used within 7 days.

Common cheeses are listed in bold font

Alemtejo	Cambridge	Formagelle	Queso de Hoja
Alpin	Camembert	Gournay	Queso del Pais
Anari	Cottage	Livarot	Queso de Puna
Bakers	Coulommiers	Maitre	Queso Fresco
Banbury	Cream	Mignot	Provatura
Barbery	Crescenza	Mont d'Or	Ricotta
Bel Paese	Damen	Mozzarella	Scamorze
Bella Milano	Farmers	Neufchatel	Villiers
Bondon	Ferme	Queso Blanco	Void
Brie	Feta		

Date Marking Exemptions

The following foods are not required to be date marked.

- NonTCS foods
- TCS foods kept refrigerated less than 24 hours
- TCS foods that are not ready-to-eat
- TCS foods in the sealed, commercial package
- Shellstock (in-shell oysters, clams, mussels)
- Commercially-prepared deli salads
- Hard cheeses (see samples below)
- Semi-soft cheeses, low moisture (see samples below)
- Cultured dairy (yogurt, sour cream, buttermilk)
- Shelf-stable, fermented, and salt-cured meats (see samples below)
- Preserved fish (pickled herring and dried/salted cod)

Examples of hard cheeses not required to be date marked. Contain 39% or less moisture.

Asadero	Cotija	Lapland	Reggiano
Abertam	Coon	Lorraine	Sapsago
Appenzeller	Derby	Oaxaca	Sassenage (blue veined)
Asiago medium or old	Emmentaler	Parmesan	Stilton (blue veined)
Bra	English Dairy	Pecorino	Swiss
Cheddar	Gex (blue-veined)	Queso Anejo	Tignard (blue veined)
Christalinna	Gloucester	Queso Chihuahua	Vize
Colby	Gjetost	Queso de Prensa	Wensleydale (blue veined)
Edam	Gruyere	Romanello	
Cotija Anejo	Herve	Romano	

Examples of semi-soft cheeses not required to be date marked. Contain 39-50% moisture.

Asiago soft	Fontina	Manchego	Robbiole
Battelmatt	Gorgonzola (blue veined)	Monterey	Roquefort (blue veined)
Bellelay (blue veined)	Gouda	Muenster	Samsoe
Blue	Derby	Oka	Tilsiter
Brick	Havarti	Port du Salut	Trappist
Camosum	Konigskase	Provolone	
Chantelle	Limburger	Queso de Bola	
Edam	Milano	Queso de la Tierra	

Examples of deli meats not required to be date marked. The following are shelf-stable and fermented or salt-cured.

Basturma	Prosciutto
Breasola	Country-cured ham
Coppa/Capocollo	Parma ham
Pepperoni	
Dry salami	

To request this document in another format, call 1-800-515-0127. Deaf or hard of hearing customers, please call 711 (Washington Relay) or email civil.rights@doh.wa.gov.

Date Marking: Compliance is Red & Blue

- Applicable foods must be correctly date marked (**blue**)
- Foods at **high risk for *Listeria monocytogenes*** will be considered a **red** critical and require immediate correction
- Reheating of foods is acceptable remediation (except in HSP facilities)

MEALS OBSERVED		B	L	D	C	O	INSPECTION	INSPECTOR	DATE	PHONE			
DATE	TIME IN	ELAPSED TIME		TOTAL POINTS	RED POINTS	REPEAT RED							
RED HIGH RISK FACTORS													
High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circled compliance status (IN, OUT, N/O, N/A) for each item.													
IN = In Compliance OUT = Not In Compliance N/O = Not Observed N/A = Not Applicable CDI = Corrected During Inspection R = Repeat Violation													
#	Compliance Status	CDI	R	PTS	#	Compliance Status	CDI	R	PTS				
Demonstration of Knowledge													
1	IN OUT			5	16	IN OUT N/A N/O			25	Time/Temperature Control for Safety Food			
PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.													
2	IN OUT			5	17	IN OUT N/A N/O			25 (5)	Proper hot holding temperatures (5 pts if 130°F to 134°F)			
Food Worker Cards current for all food workers; new food workers trained.													
Employee Health													
3	IN OUT			25	18	IN OUT N/A N/O			25	Proper cooking time and temperature; proper use of non-continuous cooking			
Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness.													
Preventing Contamination by Hands													
4	IN OUT N/O			25	19	IN OUT N/A N/O			25	No room temperature storage; proper use of time as a control			
Hands washed as required.													
5	IN OUT N/A N/O			25	20	IN OUT N/A N/O			15	Proper reheating procedures for hot holding			
Proper barriers used to prevent bare hand contact with ready-to-eat foods.													
6	IN OUT			10	21	IN OUT N/A			10 (5)	Proper cold holding temperatures (5 pts if 42°F to 45°F)			
Adequate handwashing facilities.													
Approved Source, Wholesome, Not Adulterated													
7	IN OUT			15	22	IN OUT N/A			5	Accurate thermometer provided and used to evaluate temperature of TCS foods			
Food obtained from approved source.													
8	IN OUT			15	Consumer Advisory							5	
Water supply, ice from approved source.													
9	IN OUT N/A N/O			10	Proper consumer advisory posted for raw or undercooked foods							5	
Proper washing of fruits and vegetables.													
10	IN OUT			10	Highly Susceptible Populations							10	
Food in good condition, safe, and wholesome.													
11	IN OUT			10	Pasteurized foods used as required; prohibited foods not offered							10	
Proper disposition of returned, unsafe, or contaminated food, proper date marking procedures for food at high risk for <i>Listeria</i> .													
12	IN OUT N/A N/O			5	Chemical							10	
Proper parasite destruction procedures for fish.													
Protection from Cross Contamination													
13	IN OUT N/A N/O			15	Toxic substances properly identified, stored, used							10	
Food contact surfaces cleaned and sanitized; no cross contamination.													
14	IN OUT N/A N/O			5	Conformance with Approved Procedures							10	
Raw meats below or away from ready-to-eat food; species separated.													
15	IN OUT N/A N/O			5	Compliance with valid permit, operating and risk control plans, and required written procedures							10	
Proper preparation of raw shell eggs.													
Compliance with variance/specialized process/HACCP plan													
Red Points													
BLUE LOW RISK FACTORS													
Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.													
Food Temperature Control				CDI	R	PTS	Utensils and Equipment				CDI	R	PTS
28	Food received at proper temperature					5	40	Food and nonfood surfaces properly used and constructed, cleanable					5
29	Adequate equipment for temperature control					5	41	Warewashing facilities properly installed, maintained, used; test strips available and used					5
30	Proper thawing methods used					3	42	Food-contact surfaces maintained, cleaned, sanitized					5
Food Identification													
31	Food properly labeled, proper date marking labels					5	43	Nonfood-contact surfaces maintained and clean					3
Physical Facilities													
32	Insects, rodents, animals not present; entrance controlled					5	44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections					5
33	Potential food contamination prevented during delivery, preparation, storage, display					5	45	Sewage, wastewater properly disposed					5
34	Wiping cloths properly used, stored; proper sanitizer					5	46	Toilet facilities properly constructed, supplied, cleaned					3
35	Employee cleanliness and hygiene					3	47	Garbage, refuse properly disposed; facilities maintained					3
36	Proper eating, tasting, drinking, or tobacco use					3	48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment					2
Proper Use of Utensils													
37	In-use utensils properly stored					3	49	Adequate ventilation, lighting; designated areas used					2
38	Utensils, equipment, linens properly stored, used, handled					3	50	Posting of permit; mobile establishment name easily visible					2
39	Single-use and single-service articles properly stored, used					3	Blue Points						
Use the following blank lines to write comments.													

Scientific Rationale

Date
Marking

Interpretive Summary:

Quantitative Assessment of the Relative Risk to Public Health from Foodborne *Listeria monocytogenes* Among Selected Categories of Ready-to-Eat Foods

Center for Food Safety and Applied Nutrition
Food and Drug Administration
U.S. Department of Health and Human Services

Food Safety and Inspection Service
U.S. Department of Agriculture

September 2003



- Federal Risk Assessment
- Measured health impact of Listeria
- Ranked 23 food categories
 - Very High
 - High
 - Moderate
 - Low
 - Very Low

www.fda.gov/media/77947/download



Impact of *Listeria monocytogenes* Risk Assessment

Focus on Very High
& High Risk foods

Very High Risk (Clusters 1-A, 1-B)

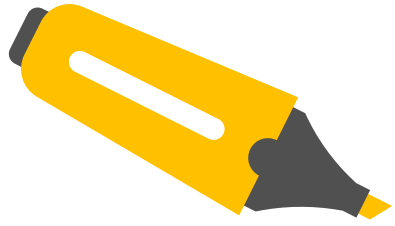
Deli Meats
Frankfurters (not reheated)

High Risk (Clusters 1-C, 1-D)

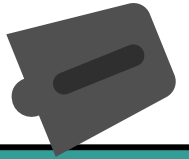
Pâté and Meat Spreads
Unpasteurized Fluid Milk
Smoked Seafood

High Risk (Clusters 2-A, 2-B)

High Fat and Other Dairy
Products
Pasteurized Fluid Milk
Soft Unripened Cheese



To Mark or Not to Mark?



Date Mark

If opened/prepared

Date Mark

Not required

Pasteurized milk

Deli meats

Soft cheese –
brie, feta, mozzarella

Cottage, cream, ricotta cheeses

Cut melons, tomatoes, leafy greens

Peeled hard-boiled eggs

Sushi

Buttermilk

Shelf-stable pepperoni, salami

Hard & semi-soft cheese –
cheddar, colby, gouda, swiss, parmesan,
processed slices

Yogurt, sour cream

Whole melons, tomatoes, heads of lettuce

Raw shell eggs

Oysters in-shell

IN SUMMARY

1. Date marking is used to control the growth of *Listeria monocytogenes*.
2. A **written date marking procedure** is *not required* by code but **will likely help** train staff and encourage consistency.
3. It's not enough to say "we use it faster than a week" – active control requires monitoring and tracking with date marking.

*Time/Temperature Control for Safety Food (TCS)



Date Marking Key Points

Review required & exempt foods list

- ✓ Identify *unpackaged, ready-to-eat* TCS* foods refrigerated over 24 hours
- ✓ Find a way to track foods that are difficult to mark (like soft-serve ice cream)
- ✓ Staff **must** be trained on the system
- ✓ Use, serve, or freeze within 7 days