

STANDARD OPERATING PROCEDURES

FACILITY: _____

SUBJECT: DATE MARKING READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD

Certain foods shall be clearly marked at the time of preparation or opening to indicate the date by which the food shall be consumed or discarded. The date shall indicate a consume by or discard date of no more than 7 days (date of preparation or opening plus 6 days) if the food is held at 41°F or less.

Date marking is required for foods that are:

- Potentially hazardous.
- Ready-to-eat.
- Held under refrigeration for more than 24 hours before sale or service.

Foods that do not require date marking:

- Foods that are not ready-to-eat (example: raw chicken)
- Foods that are not potentially hazardous (example: whole wheat bread)
- Whole, unsliced portions of cured and processed lunchmeat or other meat food products still remaining in the original packaging.
- For other exemptions see 2005 food code section 3-501.17 (F).

Date marking is needed because some bacteria grow slowly under refrigeration. Over time, these organisms may multiply to hazardous levels in certain ready-to-eat foods.

Who will make sure Date Marking Procedures are followed? (PIC, Manager, etc.) _____

List all ready-to-eat, potentially hazardous foods that you will be date marking.

Describe what type of date marking system will be used. (calendar dates, days of the week, color coded marks, etc.)

How will problems be corrected? What will be done with the effected food?

If employees are observed not following procedures for date marking, how will the problem be addressed and by whom?

Date Created: _____

By: _____

Last Revised: _____

By: _____