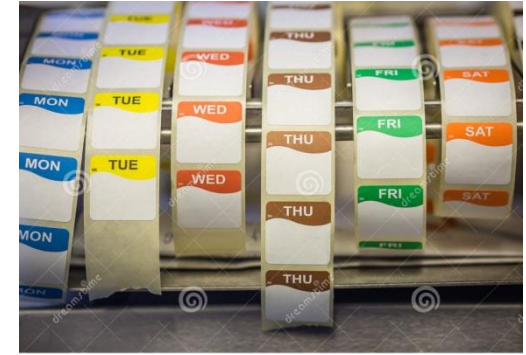


Date Marking



WHAT SHOULD HAVE IT?

- Everything!!!
- Food that has been prepped for later use
 - Raw chicken that has been cut into small pieces.
 - Sliced or diced vegetable
 - Condiments in single serve containers.
- Any food product received

EXAMPLES:

A whole chicken is cooked on July 23. Day 7 (discard day) is July 29.

Ground beef is cooked, cooled and placed in the fridge on March 29th. Half of the cooked meat is used in Chili on March 30th; the other half is used for taco meat on March 31st. Although the Chili was prepared on March 30 and the Tacos were prepared on March 31 both must be used or discarded on or before April 4 because the ground beef in both recipes was cooked on March 31st.



HOW TO DATE MARK?

- Food that has been handled or put into new containers should be thrown out within 7 days.
- Day one is the date the product is opened.
- Day seven is the discard date.
- Easiest way for all of your staff to know when to throw product out is to put the throw away date on the item.
- Although, you may also put the date the item was open.
- Discard date may not exceed the manufacturer's use by date.
- Calendar dates, day of the week or color coded

Southern Seven Health Department
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