

# Date Marking Ensures Food Safety



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**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:

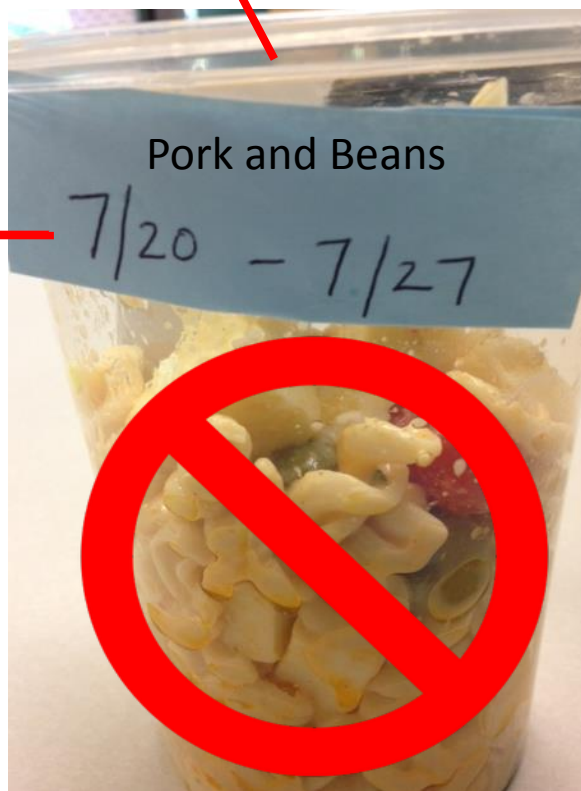
- 1. Clear
- 2. Uniform
- 3. Understandable

Examples of a date marking system

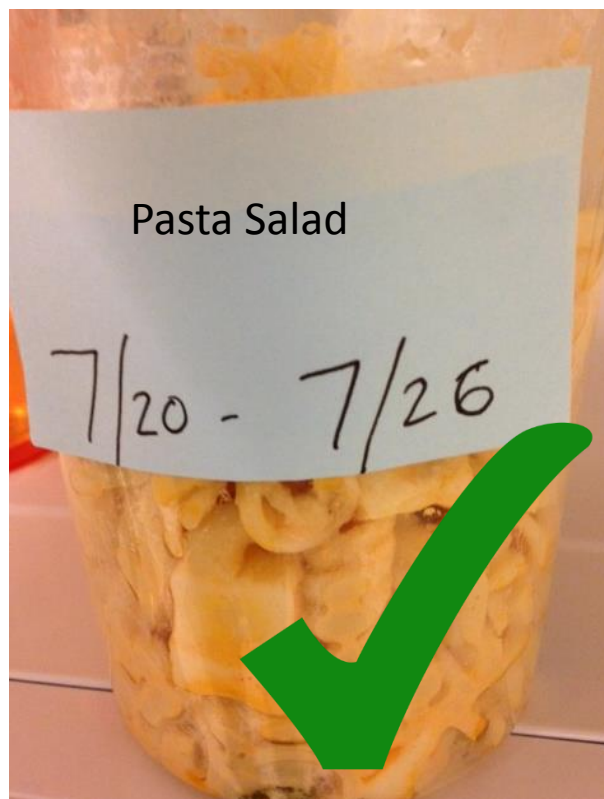
Food Label-  
Date prepared:  
Use by:

Pasta Salad  
Date prepared: 7/20  
Use by: 7/26

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***