

DATE MARKING

The multiplication of pathogenic bacteria to dangerous levels can occur when Time-Temperature Control for Safety (TCS) foods are held at refrigerated temperatures for extended periods. To monitor and limit refrigeration time, refrigerated ready-to-eat, TCS food held for more than 24 hours shall be date-marked to ensure that the food is either consumed on the premises or sold or discarded within seven (7) days.



Food (with some exceptions) shall be date-marked if it is:

- 1) Prepared on-site or commercially processed (open and cold hold), and
- 2) Refrigerated, and
- 3) Ready-to-eat, and
- 4) TCS, and
- 5) Held for more than 24 hours

NOTE:

- Mark the food with the date by which it must be consumed on premises or sold or discarded.
- Maximum of seven (7) days when held at 41° F. or below. The day the food was prepared, or the day commercially processed food was opened, counts as day one.

(over) →

Date Marking

Listeria: A pathogenic bacteria that can cause a serious and sometimes deadly infection. This bacteria can multiply in refrigerated foods. For more information, see the following website:

http://www.cdc.gov/nczved/dfbmd/disease_listing/listeriosis_gi.html

Pathogens: Bacteria, viruses or parasites that cause disease.

Time-Temperature Control for Safety (TCS) Food: Any food that supports bacteria multiplication that requires time/temperature control for safety. The term now includes cut tomatoes.

Ready-to-eat Food: Food that may be safely eaten without additional cooking, washing or additional preparation and is expected to be consumed in that form.

Each food establishment is responsible for developing a date-marking system. Discuss your system, including procedures to discard food, with your inspector. Your date-marking system must be made available to the health department upon request.

Examples of date marking:

- Colored or dated stickers
- Marker and tape labels

Freezing food stops the date marking clock but does not reset it. If food is placed in a freezer, indicate the length of time the food was held refrigerated before freezing on the label.

When food is removed from the freezer, the food needs to be consumed or sold within 7 days minus the time before freezing.

Please note, you are required to discard food when:

- Ready-to-eat, TCS food is opened or prepared more than 7 days ago without being consumed on premises or sold.
- Ready-to-eat, TCS food that is not labeled with date marking.

Remember to rotate all food on a first-in, first-out system for freshness.

If you have questions, please contact your inspector.

Champaign-Urbana Public Health District
Champaign County Public Health Department
(217) 373-7900 or (217) 363-3269

Exceptions

- commercially prepared deli salads
- certain semi-soft cheeses
- hard cheese
- yogurt
- sour cream
- buttermilk
- preserved fish
- pickled herring
- salted cod
- shelf-stable dry fermented sausages
- pepperoni
- hard salami
- shelf-stable, salt-cured products

List of Some Hard and Semi-Soft Cheeses Exempt from Datemarking

Asadero	Asiago soft
Abertam	Battelmatt
Appenzeller	Bellelay (blue veined)
Asiago medium or old	Blue
Bra	Brick
Cheddar	Camosum
Christalinna	Chantelle
Colby	Edam
Cotija Anejo	Fontina
Cotija	Gorgonzola (blue veined)
Coon	Gouda
Derby	Havarti
Emmentaler	Konigskase
English Dairy	Limburger
Gex (blue veined)	Milano
Gloucester	Manchego
Gjetost	Monterey
Gruyere	Muenster
Herve	Oka
Lapland	Port du Salut
Lorraine	Provolone
Oaxaca	Queso de Bola
Parmesan	Queso de la Tierra
Pecorino	Robbiolo
Queso Anejo	Roquefort (blue veined)
Queso Chihuahua	Samsoe
Queso de Prensa	Tilsiter
Romanello	Trappist
Romano	
Reggiano	
Sapsago	
Sassenage (blue veined)	
Stilton (blue veined)	
Swiss	
Tignard (blue veined)	
Vize	
Wensleydale (blue veined)	