

# VAN WERT COUNTY GENERAL HEALTH DISTRICT

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## Date Marking of Foods

The Ohio Uniform Food Safety Code Chapter 3717-1-03.4 (G)

Ready-to-eat, time/temperature controlled for safety food - date marking.

(1) refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment and held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for more than twenty-four hours, shall be clearly marked to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed on the premises, sold, or discarded. The day of preparation shall be counted as day one.

The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.

### Items not commonly date marked but must be marked

- ✓ Soups
- ✓ Sliced cooked potatoes and sliced tomatoes (even raw)
- ✓ Cooked pasta
- ✓ Thawed foods with date thawed
- ✓ Baked potatoes
- ✓ Sliced deli meats-once sliced must be date marked

### Items that do not need date marking

- ✓ Raw vegetables even when chopped
- ✓ Hard and Semi-soft cheeses-cheddar, mozzarella, provolone-even when shredded or sliced
- ✓ Commercial products such as potato salad, macaroni salad, cottage cheese, in the original container. Use manufacturer's dates.
- ✓ Breads and Pizza shells
- ✓ Salad dressings
- ✓ Individually portioned items used within 24 hours-such as cups of sour cream, salsa, etc.
- ✓ Raw meats and eggs
- ✓ Fruits, other than melons and tomatoes