



Public Health
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JO DAVIESS COUNTY HEALTH DEPARTMENT

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HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Date Marking Ready-to-Eat, Potentially Hazardous Food

- The best practice for a date marking system would be to include a label with the product name and the day or date it is prepared or opened.
- Label ready-to-eat, potentially hazardous foods that are prepared on-site and held for more than 24 hours. The day of preparation is to be counted as Day 1.
- Label any processed, ready-to-eat, potentially hazardous foods when opened, if they are to be held for more than 24 hours. The day the original container is opened is to be counted as Day 1.
- Refrigerate all ready-to-eat, potentially hazardous foods at 41°F or below.
- Serve or discard refrigerated, ready-to-eat, potentially hazardous foods within 7 days.
- Indicate with a separate label the date prepared, the date frozen, and the date thawed of any refrigerated, ready-to-eat, potentially hazardous foods.
- Calculate the 7-day time period by counting only the days that the food is under refrigeration.
- Check refrigerators daily to verify that foods are date marked and that foods exceeding the 7-day time period are not being used or stored.

DATE MARKING DOES NOT APPLY TO THE FOLLOWING FOOD PREPARED & PACKAGED IN AN INSPECTED FOOD PROCESSING PLANT:

- This exception only applies if the food is kept at the required temperature at all times.
 - Deli salads, such as ham salads, seafood salads, chicken salad, egg salad, pasta salad, potato salad and macaroni salad if the food was manufactured in accordance with 21 CFR 110: Current Good Manufacturing Practice in Manufacturing, Packaging, or Holding Human Food.
 - Hard cheeses containing more than 39% moisture as defined in 21 CFR 133: Cheese & Related Cheese Products.
 - Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, as defined in 21 CFR 133: Cheese & Related Cheese Products.
 - Cultured dairy products as defined in 21 CFR 131: Milk & Cream.
 - Preserved fish products, such as pickled herring & dried or salted cod, and other acidified fish products defined in 21 CFR 114; Acidified Foods.
 - Shelf-stable, dry fermented sausages, such as pepperoni & Genoa salami that are **not** labeled “Keep Refrigerated” as specified in 9 CFR 317: Labeling, Marking Devices, and Containers.
 - Shelf-stable salt-cured products such as prosciutto & Parma (ham) that are **not** labeled “Keep Refrigerated” as specified in 9 CFR 317: Labeling, Marking Devices, and Containers.