



**Public Health**  
Prevent. Promote. Protect.

## JO DAVIESS COUNTY HEALTH DEPARTMENT

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### HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

#### **Date Marking Ready-to-Eat, Time/Temperature Control for Safety 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, time/temperature control for safety 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, time/temperature control for safety 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, time/temperature control for safety foods at 41°F or below.
- Serve or discard refrigerated, ready-to-eat, time/temperature control for safety 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, time/temperature control for safety 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.