

DATE MARKING

Date Marking Minimizes Bacterial Growth

Date marking can limit the growth of Listeria monocytogenes, a bacteria that grows even at refrigerated temperatures. Date marking ensures food is sold, served, or discarded before these bacteria can cause people to get sick.

Any foods that meet all of the following criteria must be date marked.



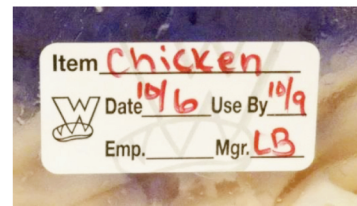
It is a "Time/Temperature Control for Safety Food" or TCS food, which means a food requires time/temperature to control the growth of pathogenic microorganisms or toxin formation.



It is a ready-to-eat food that may be eaten without any additional preparation.



It is kept for more than 24 hours.



Helpful Tips:

- Food must be sold, served, or discarded within seven days of the food being prepared or opened (e.g. Food prepared or opened on April 1 must be sold, served, or discarded on April 7).
- The count begins on the day the food was prepared or a commercial container was opened.



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REQUIRES DATE MARKING

- Deli salads prepared in a food establishment
- Hot or cold smoked fish products and ceviche (fish products that are dried, marinated, or preserved on-site)
- Milk (animal milks, nut milks, and soy milk)
- Deli meats including hot dogs
- Soft cheeses (feta, brie, and mozzarella)
- Cottage cheese
- Cream cheese
- Ricotta cheese
- Cut melons (watermelon, cantaloupe, and honey dew)
- Cut leafy greens (lettuce, spinach, and cabbage)
- Cut tomatoes
- Refrigerated foods kept longer than 24 hours after opening or preparing



DOES NOT REQUIRE DATE MARKING

- Deli salads prepared or packaged in a food processing plant
- Hard cheeses (cheddar, gruyere, parmesan, reggiano, and romano)
- Semi-soft cheeses (blue cheese, gorgonzola, gouda, and monterey jack, swiss, provolone, processed pasteurized cheese)
- Cultured dairy products (yogurt, sour cream, and buttermilk)
- Preserved fish products (pickled herring, dried or salted cod)
- Shelf stable, dry fermented sausages (pepperoni and salami not labeled as "keep refrigerated")
- Food items that do not need to be refrigerated
- Foods that will be cooked before eating (eggs and raw meat)
- Foods that will be consumed within 24 hours of preparation or opening
- Condiments (mustard and ketchup)



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