

DATE MARKING TCS FOOD SOP

Standard Operating Procedures for: _____

Date: _____ Reviewed with: _____

Why	To ensure proper rotation of ready-to-eat foods, limit storage time to prevent growth of specific target pathogens, and ensure out-of-date product is not used in food service
Who	Food workers responsible for cold holding of TCS foods and managers who oversee establishment operations.
When	<ul style="list-style-type: none"> • Prepared TCS foods and opened commercially processed foods are carried over or prepared ahead for service at a later point in time • Prior to freezing indicating 7 days less days held at refrigeration prior to freezing
Where	On opened commercially processed food containers, food held without temperature control buffet area service containers, on all prepared RTE foods held for service longer than 24 hours
How	<ul style="list-style-type: none"> • Refrigerated ready-to-eat TCS foods prepared in an establishment or opened commercially processed packaged food that is held for service longer than 24 hours must be date marked • Marked product may be used up to 7 days if held at 41°F or lower prior to service • Foods not used within 7 days of preparation or opening must be discarded • Dates on food begins the day of preparation or opening and is counted as day 1 • The date mark indicates the date or day food must be consumed on premises, sold, or discarded • Date marking must never exceed the manufacturer's use by date • Date marking systems may use calendar dates, days of the week, color coded marks, or other system that clearly demonstrates procedures meet the requirement • All food names must be clearly marked on containers identifying the type of food • Refer to requirements for holding TCS foods without temperature control
Record Keeping	Records indicating food workers have received proper date marking training and understand date marking procedures should be established
Corrective Action	<ul style="list-style-type: none"> • Discard TCS foods where mark marking indicates the food has exceeded 7 days • Discard foods that are not date marked and storage length is unknown • Retrain all food workers directly responsible for food preparation and date marking procedures • Monitor dates for accuracy and timeliness of completion
Person in Charge Verifying	<ul style="list-style-type: none"> • Monitor and spot check date marking procedures by individuals responsible • Verify date marking is correct and foods accurately marked • Verify timely use of products and proper rotation (First In - First Out)

Prepared, revised, and implemented by: _____

Signature of establishment owner/operator: _____

Date: _____