## HOW TO DETERMINE IF FOOD REQUIRES DATE MARKING

## TIME AND TEMPERATURE CONTROL FOR SAFETY (TCS) FOOD

- 1. Prepared in a Food Establishment
- 2. Commercially prepared in a Food Processing Plant and opened in the Food Establishment

Going to be used within 24 hours

No dating of product required

Food is put in the freezer

TCS food must be date marked to indicate the number of days it is kept in refrigeration before it is put in the freezer

Going to be held in refrigeration at 41°F or below for more than 24 hours

TCS food is placed under refrigeration at 41°F or below. TCS food shall be date marked to indicate the food shall be consumed, sold, or discarded within 7 days.

If TCS food is to be held under refrigeration at 41°F or below, it must be date marked to indicate 7 days minus the time held at refrigeration before freezing. Use the new adjusted date to indicate when the food is consumed, sold, or

discarded.

TCS food is removed from the freezer

placed in the freezer before the end of 7 days

TCS food is

TCS food is consumed or sold within 7 days or discarded

If TCS food is not date marked, it must be used within 24 hours.

No date marking required if thawed and used in 24 hours



Day 1 is the day of preparation or the day the container or commercial package is opened.