



What foods need to be date marked?

All ready-to-eat TCS (time-temperature controlled for safety) foods held at a temperature of 41° F (5° C) or less for more than 24-hours.

IF...	THEN...	EXAMPLES
Food packaged by a food processing plant	Shall be date marked at the time the original container is opened with a 7-day or less use-by date. (Not to exceed manufacturer's use-by date).	Lunch meat, soft cheeses
Prepared or processed on-site and refrigerated for more than 24-hours	Shall be date marked with a 7-day or less use-by date. Date processed is Day 1 . When using multiple ingredients, 7-days is calculated from the first prepared ingredient.	House-made salads, sliced tomatoes, cut melons
Food removed from the freezer (date placed on the product when frozen shall not exceed the manufacturer's use-by date, and shall be adjusted if <7-days from use-by date)	Shall be date marked with a 7-day or less use-by date when pulled from the freezer (as long as the time frame between the date when frozen and the manufacturer's use-by date is greater than 7-days).	Frozen lunch meat
For exemptions	See 3717-1-03.4 (G)(5) & (6)	

Why date mark foods?

Lunchmeats can be contaminated with a harmful bacteria, *Listeria monocytogenes*, which causes Listeriosis. This is a serious disease that primarily affects older adults, adults with weakened immune systems, pregnant women and newborns. Unlike most bacteria, *Listeria* can grow and multiply in some foods even at refrigerated temperatures.