



On-Premises Preparation (prepare and cold hold)

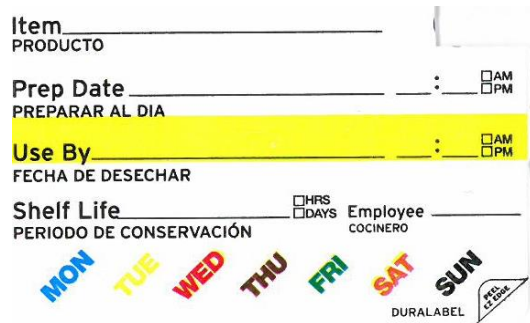
Shelf-life labeling of refrigerated ready-to-eat potentially hazardous foods prepared and held at your facility for more than 24 hours must include the following:

1. The day the food item is prepared (Day 1).
2. The date the food item will be consumed, sold, or discarded, if the item is held at 41°F degrees or less for more than 24 hours (within seven days of Day 1).

Commercially Processed Foods (open and cold hold)

Shelf-life labeling of commercially processed food opened and held your food facility must include the following:

1. The day the food item (prepared and packaged by a food processing plant) is opened (Day 1).
2. The date the product will be consumed, sold, or discarded, if the food product is held at 41° F or less for more than 24 hours after opening the original container (within seven days of Day 1). This date must not exceed the manufacturer's use-by date.



- This labeling requirement does not apply to some foods prepared and packaged by a commercial food processing plant. These foods have natural properties or preservatives added at the time of processing. These products include packaged deli salads, hard cheeses, yogurt, dried sausages and other foods that are not labeled "keep refrigerated".
- Refrigerated ready-to-eat potentially hazardous foods that are combined with other ingredients or portions of other foods must retain the date marking of the earliest or first-prepared ingredient or food portion.
- The date marking system you use should be clearly marked on the container holding the food product. Use of color-coded marks or other effective marking methods in lieu of calendar dates is permitted provided that the marking system is clearly understood.