

COLD HOLDING

Temperature: Keep cold foods at 45°F or colder at all times (41°F is recommended)

Time: If cold food is held above 45° F, discard it after 4 hours



DATE MARKING

Date Marking:

- ✓ is for ready-to-eat foods that are refrigerated (such as egg salad) and are held for more than 24 hours.

Mark With:

- ✓ MADE (preparation) date, and CONSUME or DISCARD within 7 days after preparation date.

Examples:

- ✓ If food is made on-site and served today, then no date marking is needed.
- ✓ If food is made on-site and will be served over the next couple of days, then label with MADE date, and CONSUME or DISCARD 6 days later.

Exempt are prepackaged, manufactured ready-to-eat foods that are marked with a manufacturer's "use by" or "expiration" date. Use the dates provided by the manufacturer to determine when to discard leftover product.

FREEZING

Freezing:

- ✓ This stops the 7 day clock, but does not set it back to zero.
- ✓ Before freezing a food, label it with the number of days it was held after preparation or opening.
- ✓ After thawing, the food can be served for the rest of the original 7 days.
- ✓ If the food was not date labeled before it was frozen, serve it within 24 hours after thawing, or throw it away.

