

# Date-Marking Labels: Instructions for Use

**READ BEFORE USE:** *This labeling template is intended for use by establishments that store prepared time/temperature control for safety food item on-site. This template is not appropriate for use on packaged food items for retail sale. Please utilize this or an equivalent labeling system to ensure proper date-marking of time/temperature control for safety food.*

Use the label template reference image to complete to the following steps:	
1. In the space corresponding to the letter A, write your the common name of the product that is being date-marked.	Contents: _____ <u>A</u> _____  Date Prepared: _____ <u>B</u> _____  Frozen Date: _____ <u>C</u> _____  Thaw Date: _____ <u>D</u> _____
2. In the space corresponding to the letter B, write the date that the food item was prepared or the date that the commercial package of the food item was opened.	
3. In the space corresponding to the letter C, write the date that the food item was placed in the freezer.	
4. In the space corresponding to the letter D, write the date that the food item was removed from the freezer and thawed under refrigeration or cold, running water.	
<p><u>Please Note:</u> Freezing time/temperature control for safety food items "pauses" the 7 day storage period. Items that have been held under refrigeration before being frozen must be used or discarded within a time period, which includes the original refrigeration time, that totals 7 days.</p>	
This label template corresponds to Avery brand shipping labels #5163 but can be used with any 2"x 4" adhesive labels for easy, on-site printing.	

## **Proper Date-Marking Times and Temperatures:**

Refrigerated food products stored at 41F or below must be used or discarded within 7 days from Prepared Date.

Commercially packaged food items that are rendered time/temperature control for safety food items after the package is opened (i.e. canned foods, bagged salad mix, etc.), must be used or discarded within 7 days of the date that the package was opened.

Contents: \_\_\_\_\_

Date Prepared: \_\_\_\_\_

Frozen Date: \_\_\_\_\_

Thaw Date: \_\_\_\_\_

Contents: \_\_\_\_\_

Date Prepared: \_\_\_\_\_

Frozen Date: \_\_\_\_\_

Thaw Date: \_\_\_\_\_

Contents: \_\_\_\_\_

Date Prepared: \_\_\_\_\_

Frozen Date: \_\_\_\_\_

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