

Date Marking Food in a Retail Establishment

Illinois Food Code Section 750.151

IDPH
Food, Drugs and Dairies

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Why must date marking be done?

It controls the growth of *Listeria monocytogenes* and assures the food is discarded before this bacteria can cause foodborne illness

- Determine which foods are required to be date marked
- Develop a date marking system for employees to follow
- Order volumes and sizes of products that can be sold within 7 days of opening

When must the food be consumed or discarded?

Seven days to include the preparation day (Food prepared April 1 must be discarded on April 7)

Seven days after opening an original container (processed food)

Food prepared in the establishment

Mark with the date of preparation and maintain at 41° F or less for the total duration

Items packaged in a processing plant

Clearly mark the date when original container is opened

Maintained at 41° F or less for the total duration

At no time shall the food be sold/ served beyond the expiration date on the original container by the food manufacturer

Foods that are frozen

Freezing food stops the clock, but does not reset it

Foods must be marked with the number of days held (unfrozen)

Maintained at 41° F or less for the total duration, including thawing

When a deli item is packaged for sale out of a self-service case

Package must be marked with the last day of sale

Foods that are mixed together

The 7-day cycle is based on the date the oldest food was prepared

Break the cycle with proper cleaning and sanitizing of the container

Exceptions

Individual meal portions served or repackaged for sale from a bulk container upon the customer's request

Exempt food

Deli salads
Certain semi soft cheeses
Hard cheese
Yogurt
Sour cream
Buttermilk
Preserved fish
Pickled herring
Salted cod
Shelf stable dry fermented sausages
Pepperoni
Hard salami
Shelf stable, salt-cured products

When must date marking be done?

- When the food is potentially hazardous
- Foods that can be eaten without additional preparation (Ready To Eat)
- Refrigerated
- Held for more than 24 hours
- If the original package has been opened

**List of Some Hard and Semi-Soft Cheeses
Exempt from Datemarking**

Abertam	Limburger
Appenzeller	Lorraine
Asadero	Manchego
Asiago (medium or old)	Milano
Asiago soft	Monterey
Battelmatt	Muenster
Bellelay (blue veined)	Oaxaca
Blue	Oka
Bra	Parmesan
Brick	Pecorino
Camosum	Port du Salut
Chantelle	Provolone
Cheddar	Queso Anejo
Christalinna	Queso Chihuahua
Colby	Queso de Bola
Coon	Queso de la Tierra
Cotija	Queso de Prensa
Cotija Anejo	Reggiano
Derby	Robbiole
Edam	Romanello
Emmentaler	Romano
English Dairy	Roquefort (blue veined)
Fontina	Samsoe
Gex (blue veined)	Sapsago
Gjetost	Sassenage (blue veined)
Gloucester	Stilton (blue veined)
Gorgonzola (blue veined)	Swiss
Gouda	Tignard (blue veined)
Gruyere	Tilsiter
Havarti	Trappist
Herve	Vize
Konigskase	Wensleydale (blue)
Lapland	

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