













DATE LABELING

Ready-to-eat (RTE), time/temperature control for safety (TCS) foods prepared or opened from their original commercial container and stored for more than 24 hours must be properly labeled for a 7-day shelf life. | RTE TCS foods stored between 42°F-45°F must be labeled for a 24-hour shelf life.

The day that foods are prepared, cooked, or opened counts as Day 1.

CONSIDER THE FOLLOWING EXAMPLES 2 6 ≤ 41° F 5 FULLY FROZEN DAYS STOP THE 7 DAY COUNT! **JULY** FROZEN FULLY FROZEN DAYS STOP THE 7 DAY COUNT! 2 5 6 1 S S S **JULY JULY JULY** ≤ 41° F ≤ 4 1 ° F FROZEN 15 **JULY** JULY 42°F-45°F

