



# TOWN OF BURLINGTON

## Board of Health



### DATE MARKING REQUIREMENT

#### Food Code 3-501.17

Refrigerated, Ready-to-Eat (RTE), Temperature Control for Safety (TCS) foods, held more than 24 hours are required to be marked with a date.

- The food establishment shall have a date marking system, which identifies the first day of preparation, or the last day that the food may be sold or consumed on the premises, not to exceed 7 days including the day it was prepared. A date marking system may use calendar dates, days of the week, color-coded marks, or other effective means, provided the system is disclosed to the Board of Health inspector upon request, during the inspection.

Example (using dates): Lasagna cooked and cooled on June 2<sup>nd</sup> to be used on June 4<sup>th</sup>. Lasagna is a RTE–TCS food that will be held more than 24 hours. The date marking would be either 6-2 (date food was made) or 6-8 (date of expiration). The lasagna must be sold or consumed on the premises within 7 days from the day it was made, otherwise it must be discarded.

Exceptions (these do not require date marking):

- RTE-TCS foods prepared and packaged by a food processing plant; use the use by date noted on the package or container.
- Hard cheeses (such as cheddar, gruyere, parmesan, reggiano, and romano)
- Semi-soft cheese (such as bleu, edam, gorgonzola, gouda and monerey jack)
- Cultured dairy products (such as milk, cream, yogurt, sour cream and buttermilk)
- Preserved fish products (such as pickled herring, dried or salted cod and other acidified fish products)
- Acidified food
- Shelf stable, dry fermented sausages (such as pepperoni and Genoa)
- Shelf stable, salt-cured products (such as prosciutto and Parma)