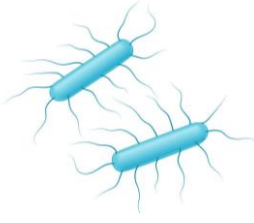


7-DAY Date Marking



WHY?

The Food Code requires that some foods must be used or discarded within seven days from when they are prepared or opened. This will help prevent limit the growth of *Listeria monocytogenes*, a bacteria that grows at cold temperatures and can make people sick.



3 CRITERIA FOR DATE MARKING

- ✓ “TCS” foods. TCS is short for time/temperature control for safety.
- ✓ Ready-to-eat foods.
- ✓ Food is kept for more than 24 hours.



HOW TO DO IT

- Use start or end date for labeling food.
- Use written labels, day dots, stickers or other easily trackable methods.
- Make sure all employees use the same method.



FAQs

- **Reheating:** If you reheat food to 165F, the seven-day clock starts over.
- **Combining foods from different dates:** Use the date of the oldest ingredient.
- **Freezing:** Freezing food stops the date marking clock, but does not reset it. Put the freezing and thawing dates on the container along with the preparation date to indicate how many of the original seven days have expired.



Date Marking Required

(if prepared in-house or in an opened package)

- Milk (animal, nut, soy).
- Deli meats, hot dogs, sausages.
- Soft cheese (brie, feta, cream cheese, cottage cheese).
- House made salad (lettuce, macaroni, potato).
- Cut melons, tomatoes, and leafy greens.
- Hard boiled eggs, cooked meats.
- House-made dressings.



Date Marking NOT Required

- Cultured dairy products (yogurt, sour cream).
- Shelf stable pepperoni or salami.
- Hard and semi-soft cheese (cheddar, swiss, parmesan).
- Commercially made deli salads (open packages ok).
- Whole melons, tomatoes, and heads of lettuce.
- Raw animal products (eggs, raw meats).
- Shellstock and preserved fish.

Please contact the Food Safety Team at the Whatcom County Health Department with any questions:

HL_FoodSafetyProgram@co.whatcom.wa.us

360-778-6000 M-F 8:30a.m. – 4:30p.m.



Whatcom County
HEALTH
Department

SOFT AND SOFT-RIPENED CHEESES NEED DATE MARKING

Cheeses sliced on-site or in opened packages must be date marked and used within 7 days. Common cheeses are listed in bold font.

Alemtejo	Cambridge	Formagelle	Queso de Hoja
Alpin	Camembert	Gorgonzola	Queso del Pais
Anari	Cottage	Gournay	Queso de Puna
Bakers	Coulommiers	Livarot	Queso Fresco
Banbury	Cream	Maitre	Provatura
Barberey	Crescenza	Mignot	Ricotta
Bel Paese	Damen	Mont d'Or	Scamorze
Bella Milano	Farmers	Mozzarella	Villiers
Bondon	Ferme	Neufchatel	Void
Brie	Feta	Queso Blanco	

Examples of hard cheeses not required to be date marked. Contain 39% or less moisture.

Asadero	Cotija	Lapland	Reggiano
Abertam	Coon	Lorraine	Sapsago
Appenzeller	Derby	Oaxaca	Sassenage (blue veined)
Asiago medium or old	Emmentaler	Parmesan	Stilton (blue veined)
Bra	English Dairy	Pecorino	Swiss
Cheddar	Gex (blue-veined)	Queso Anejo	Tignard (blue veined)
Christalinna	Gloucester	Queso Chihuahua	Vize
Colby	Gjetost	Queso de Prensa	Wensleydale (blue veined)
Edam	Gruyere	Romanello	
Cotija Anejo	Herve	Romano	

Examples of semi-soft cheeses not required to be date marked. Contain 39-50% moisture.

Asiago soft	Gorgonzola (blue veined)	Muenster	Tilsiter
Battelmatt	Gouda	Oka	Trappist
Bellelay (blue veined)	Derby	Port du Salut	
Blue	Havarti	Provolone	
Brick	Konigskase	Queso de Bola	
Camosum	Limburger	Queso de la Tierra	
Chantelle	Milano	Robbiole	
Edam	Manchego	Roquefort (blue veined)	
Fontina	Monterey	Samsoe	

Examples of deli meats not required to be date marked. The following are shelf-stable and fermented or salt-cured.

Basturma	Prosciutto
Breasaola	Country-cured ham
Coppa/Capocollo	Parma ham
Pepperoni	
Dry salami	

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