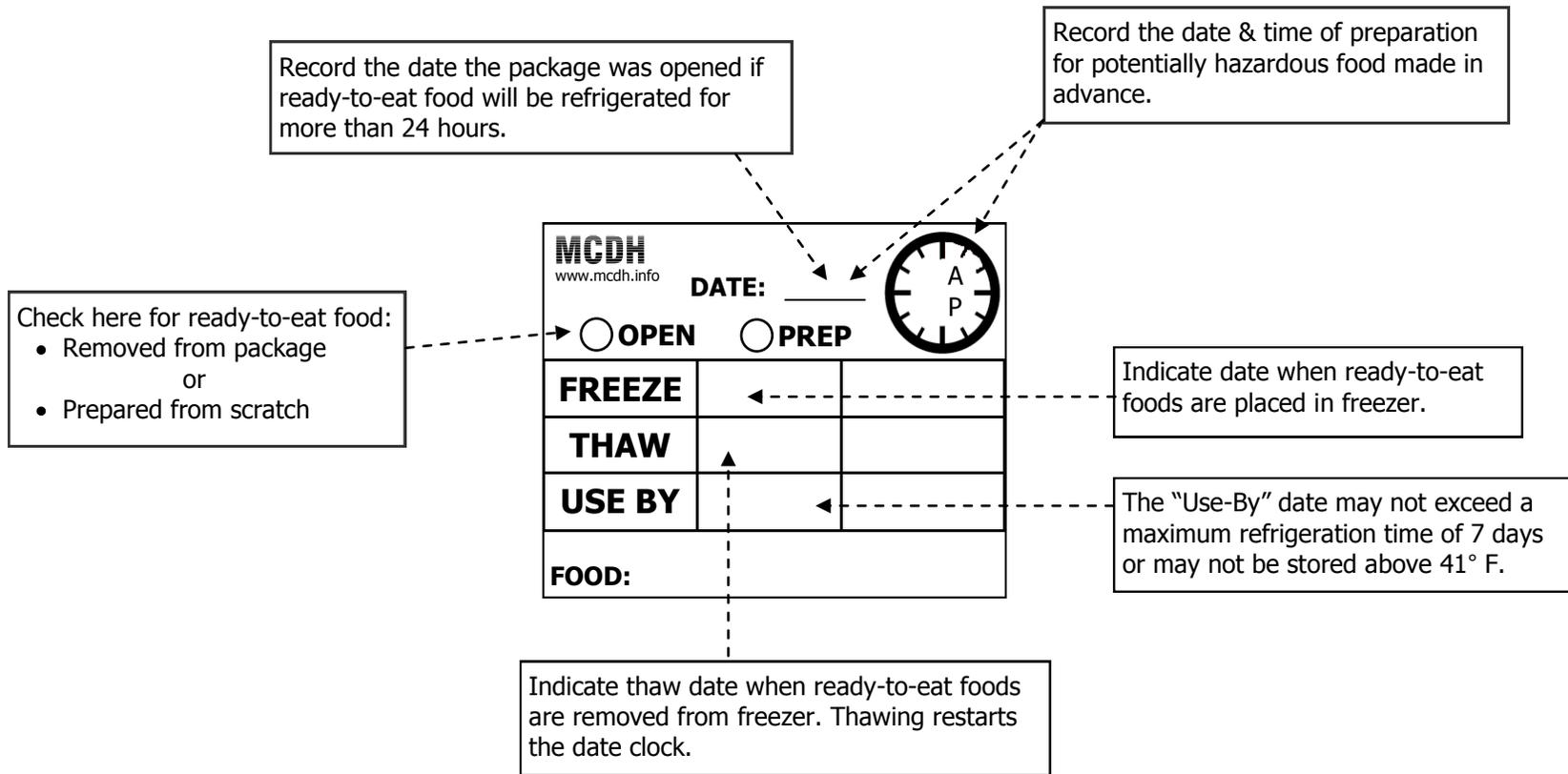


DATE MARKING

Potentially Hazardous Ready-To-Eat Foods



Additional Tips:

- Date Marking applies to food prepared in a food establishment, and commercially prepared in a food processing plant and opened at the food establishment
- Potentially hazardous ready-to-eat foods refrigerated for more than 24 hours must be:
 - ⇒ Maintained at 41° F or less
 - ⇒ Labeled to indicate that food shall be consumed, sold or discarded within 7 days.
- The date clock starts with the date of preparation or date package was opened.
- Freezing stops the date marking clock but does not reset it.

MCDH
 McHenry County Department of Health
 Environmental Division
 2200 N Seminary Ave
 Woodstock, IL 60098
 815.334.4585
 www.mcdh.info

DATE: _____



OPEN

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Food:		

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