



# FOOD SAFETY FACT SHEET

Kansas Department of Agriculture • Division of Food Safety and Lodging  
109 SW 9<sup>th</sup> Street, 3<sup>rd</sup> Floor • Topeka, KS 66612 • (785) 296-5600 • www.ksda.gov

## Date Marking

The growth of pathogenic bacteria to dangerous levels can result when potentially hazardous foods are held at refrigerated temperatures for extended periods. To monitor and limit refrigeration time, refrigerated ready-to-eat potentially hazardous food must be date marked to ensure that the food is either consumed or discarded within seven days.



Food must be datemarked if it is:

- Prepared on-site or commercially processed, and
- Refrigerated, and
- Potentially hazardous, and
- Ready-to-eat, and
- Held for more than 24 hours

Mark the food with the date by which it must be consumed or discarded.

Allow seven days if held at 41° F or below. The day the food was prepared, or the day commercial processed food was opened, counts as day one.

When food is removed from the freezer, mark it with a consume-by date that is seven days minus the length of time food was refrigerated before it was frozen.