DATE MARKING:
WHY DO WE DO IT?

Date marking is done to prevent the growth of bacteria; Listeria grows below 41°F.

HOW TO DO IT

- Food must be date marked when prepared on site, or opened from commercial packaging.

- Food must be date marked with either opening/ prep date or discard date, 7 days total refrigeration. Preparation date is day 1. **Example:** "Food prepped 3/14 -> discard on 3/20"

- If using day dot stickers--date must be written on them to prevent confusion.

- Freezing stops the clock, but DOES NOT add days refrigerated

- **Total days considered safe to consume = 7 days**

For more information, visit http://clevelandhealth.org/network/environment/food_safety.php
Methods for Safe Cooling

STATE FOOD SAFETY: FOOD SAFETY TRAINING AND CERTIFICATION

● REduce FOod SiZe
Separating food into smaller containers (4 inches deep or less), and covering them loosely, is a good way to allow the heat to escape and cool food portions evenly.

● BlaST ChILl
Blast chillers are one example of an appliance dedicated to cooling food fast. There are a variety of settings depending on the size of portions, in addition to being able to cool large amounts of food fast.

● Ice WateR BaTh
Surround food containers with ice water to allow fast cooling. For efficient cooling. The ice water should be as high as, or slightly below, the level of food in the container. Do not submerge food containers under water or take steps to make sure water cannot enter the containers while cooling.

● StiR
Periodically stirring loose or liquid foods (i.e. soup) can help even out cooling.

● Ice PaDDleS OR Ice CuBES
Using ice paddles or even adding ice cubes as an ingredient can help cool foods evenly and quickly.

For more information, visit
http://clevelandhealth.org/network/environment/food_safety.php