

FoodFacts

NEWSLETTER

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Environmental Health Division

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Foodfacts is designed to keep food employees, chefs, managers, and owners informed, connected, and engaged about current food safety news.



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Pop Quiz

1. What foodborne illness are we trying to prevent when date marking foods?

- A. Staphylococcus aureus
- B. Bacillus cereus
- C. Listeria monocytogenes
- D. Salmonella

2. How many days can you keep a soup made-from-scratch safely?

- A. 1 day
- B. 7 days
- C. 14 days
- D. Indefinitely as long as you reheat to 165 degrees F.

3. Which of the following foods are exempt from date marking?

- A. Yogurt
- B. Cheddar cheese
- C. Pickled herring
- D. All of the above

4. What kinds of produce must be date marked?

- A. Sliced tomatoes
- B. Chunked pineapple
- C. Sliced cucumbers
- D. Diced onions

**Scroll to bottom to check your answers*

Date Marking is More than a Sticker

Date Marking is a System

Date marking is more than applying a date sticker onto a food container. It is a **system** used to prevent a potentially fatal foodborne illness called **Listeriosis**. By monitoring how long certain refrigerated foods are kept, **Listeriosis** can be prevented. Many people use date stickers or a similar kind of label to mark their refrigerated foods; but, this isn't enough. **Systems** must be in place to monitor food storage dates to make sure they are discarded within 7 days or less. The person-in-charge should be keeping track of these foods and discarding them daily as necessary. Additionally, other key food employees should be trained to also check the dates of foods before use. It may be helpful to have a calendar posted in the kitchen for marking the right date.



Date Marking Done Right

How do I date mark?

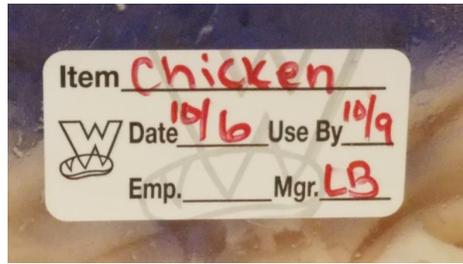
Pre-printed date labels, day stickers or masking tape can be used, but how you date your foods matters. Some people record the date the food was made or opened and track the discard date on a calendar. Others write the discard date right the label.



Lisa at Which Wich in Sun Prairie shows us how to date mark right!

She was going above and beyond by marking each

container with both the prep date and a use by date.



Whichever method you choose, it must be a *system* that is foolproof and all employees understand.

The What and When of Date Marking

What foods must be date marked?

- Ready-to-eat, refrigerated Time/ Temperature for Safety (TCS) foods including TCS foods made in house and kept for more than 24 hours. Some examples: mashed potatoes, cooked beans, salsa, etc.
- Containers of commercially packaged TCS foods that have been opened and kept for more than 24 hours. Some examples: hot dogs, deli meats, soft cheeses, etc.

When must food be discarded?

- Food must be used or thrown away within 7 days
- The day made or opened counts as day one

For more information refer to:
[DATCP Date Marking Factsheet](#)

Spotlight is on PHMDC's New Public Health Technician

Meet Kimberly Krentz

Kimberly Krentz is our new Environmental Health Technician responsible for inspecting low risk food establishments and schools. Her favorite part of her job is working with people of all walks of life to achieve the same goal - ensuring food safety to allow for the growth and security of businesses. She graduated in 2012 from UW-Eau Claire with a BA in Spanish and Global Studies. During college, she lived in Spain for 8 months refining her bilingual capabilities. She has a background in regulatory affairs and teaching with a strong interest in community development. Kimberly is a Madison native who recently returned from teaching English in China with her husband. Her favorite part about being back in Madison is going to the Dane County Farmer's Market on the square. Kimberly also enjoys themed dinner parties, backpacking, trying new things and exploring new places.



We Want to Hear From You

Do you have questions for your health inspector or topic of interest? We want to hear from you. Email us at foodfacts@publichealthmdc.com.

Pop Quiz Answers

1. (C) *Listeria monocytogenes*
2. (B) 7 days
3. (D) all of the above
4. (A) sliced tomatoes

Stay Connected

