

ENVIRONMENTAL PUBLIC HEALTH DEPARTMENT

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3-501.17 Ready-to-Eat, POTENTIALLY HAZARDOUS FOOD, Date Marking.*

<p><u>on-PREMISES preparation</u></p> <p><i>prepare and hold cold</i></p>	<p>(A) Except as specified in ¶ (E) of this section, refrigerated, ready-to-eat, POTENTIALLY HAZARDOUS FOOD prepared and held refrigerated for more than 24 hours in a FOOD ESTABLISHMENT shall be clearly marked at the time of preparation to indicate the date by which the FOOD shall be consumed which is, including the day of preparation:</p> <p>(1) 7 calendar days or less from the day that the FOOD is prepared, if the FOOD is maintained at 5°C (41°F) or less; or</p> <p>(2) 4 calendar days or less from the day the FOOD is prepared, if the FOOD is maintained at 7°C (45°F) or less as specified under ¶ 3-501.16(C).</p> <p>(B) Except as specified in ¶ (E) of this section, a ready-to-eat, POTENTIALLY HAZARDOUS FOOD prepared in a FOOD ESTABLISHMENT and subsequently frozen, shall be clearly marked:</p>
<p><i>prepare, freeze,</i></p>	<p>(1) When the FOOD is thawed, to indicate that the FOOD shall be consumed</p>
<p><i>thaw, immediate use</i></p>	<p>within 24 hours; or</p>
<p><i>prepare, hold cold, freeze, thaw, hold cold</i></p>	<p>(2) When the FOOD is placed into the freezer, to indicate the length of time before freezing that the FOOD is held refrigerated and which is, including the day of preparation:</p> <p>(a) 7 calendar days or less from the day of preparation, if the FOOD is maintained at 5°C (41°F) or less, or</p> <p>(b) 4 calendar days or less from the day of preparation, if the FOOD is maintained at 7°C (45°F) or less as specified under ¶ 3-501.16(C); and</p> <p>(3) When the FOOD is removed from the freezer, to indicate the date by which the FOOD shall be consumed which is:</p> <p>(a) 7 calendar days or less after the FOOD is removed from the freezer, minus the time before freezing, that the FOOD is held refrigerated if the FOOD is maintained at 5°C (41°F) or less before and after freezing, or</p> <p>(b) 4 calendar days or less after the FOOD is removed from the freezer, minus the time before freezing, that the FOOD is held refrigerated if the FOOD is maintained at 7°C (45°F) or less as specified under ¶ 3-501.16(C) before and after freezing.</p>

OVER

<p><u>commercially processed food</u> <i>open and hold cold</i></p>	<p>(C) Except as specified in ¶¶ (E) and (F) of this section, a container of refrigerated, ready-to-eat POTENTIALLY HAZARDOUS FOOD prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT, to indicate the date by which the FOOD shall be consumed which is, including the day the original container is opened: (1) 7 calendar days or less after the original container is opened, if the FOOD is maintained at 5°C (41°F) or less; or (2) 4 calendar days or less from the day the original container is opened, if the FOOD is maintained at 7°C (45°F) or less as specified under ¶ 3-501.16(C). (D) Except as specified in ¶¶ (E) and (F) of this section, a container of refrigerated, ready-to-eat, POTENTIALLY HAZARDOUS FOOD prepared and PACKAGED by a FOOD PROCESSING PLANT and subsequently opened and frozen in a FOOD ESTABLISHMENT shall be clearly marked:</p>
<p><i>open, freeze, thaw, immediate use</i></p>	<p>(1) When the FOOD is thawed, to indicate that the FOOD shall be consumed within 24 hours; or</p>
<p><i>open, hold cold, freeze, thaw, hold cold</i></p>	<p>(2) To indicate the time between the opening of the original container and freezing that the FOOD is held refrigerated and which is, including the day of opening the original container: (a) 7 calendar days or less, after opening the original container if the FOOD is maintained at 5°C (41°F) or less, or (b) 4 calendar days or less after opening the original container if the FOOD is maintained at 7°C (45°F) or less as specified under ¶ 3-501.16(C); and (3) When the FOOD is removed from the freezer, to indicate the date by</p>
	<p>which the FOOD shall be consumed which is: (a) 7 calendar days, minus the time before freezing, that the FOOD is held refrigerated if the FOOD is maintained at 5°C (41°F) or less before and after freezing, or (b) 4 calendar days, minus the time before freezing, that the FOOD is held refrigerated if the FOOD is maintained at 7°C (45°F) or less as specified under ¶ 3-501.16(C) before and after freezing. (E) Paragraphs (A)-(D) of this section do not apply to individual meal portions served or rePACKAGED for sale from a bulk container upon a consumer's request. (F) Paragraphs (C) and (D) of this section do not apply to whole, unsliced portions of a cured and processed product with original casing maintained on the remaining portion, such as bologna, salami, or other sausage in a cellulose casing.</p>