

Date marking

Use or discard time/temperature control for safety foods within 7 days. Day one is the date food was made or opened.



Write the date the food was prepared for the following:

- Ready-to-eat time/temperature control for safety food prepared in-house held more than 24 hours.
- Opened commercially prepared, ready-to-eat time/temperature control for safety food held more than 24 hours.

minneapolismn.gov/food-safety

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Last gbVSfW August 2024