



Labels and Dates

Unlabeled food and chemicals can cause many problems, ranging from quality to serious safety hazards, such as:

- Incorrect ingredients being used
- Allergen cross-contamination
- Cleaning chemicals and pesticides mistaken as food/food ingredients
- Unsanitary equipment due to improper chemical usage

Errors like these can be **deadly!** Make sure all containers in your food establishment have labels!

Examples of unlabeled or mislabeled products:



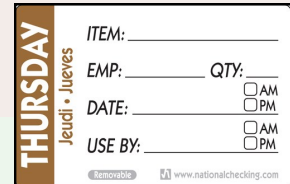
All food in a food establishment should be labeled.

Pre-packaged items should have a pre-made label containing the:

- Common name or adequate description
- Ingredients listed by weight
- Nutritional information
- Name and place of manufacturer, packer, or distributor

All working containers with food in them should be labeled with at least the name of the contents.

- This includes water pitchers, squirt bottles, Tupperware® containers, etc.
- The label's common name or description should be easy to read and understand.
- Some exceptions will be made when it is abundantly clear what the product is (i.e. salt shakers and pepper shakers), **BUT** just because you know what it is, doesn't mean everyone else does.
- **When in doubt, label it!**



All potentially hazardous, ready to eat foods that are kept for over 24 hours must be date marked.

- This includes most items that are kept refrigerated.
- The date-marking should indicate the day by which the product should be eaten, sold or discarded.
- All items may be kept up to **7 days**, if not temperature-abused. The day of preparation or the day the package was opened counts as day 1.
- If you can't put an actual date on the product packaging, you are allowed to use another system that clearly indicates the day by other means (i.e. through color codes or days of the week). The alternative procedures must be in writing and available for review.