

FOOD AND NUTRITION PROCEDURES

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Miami-Dade County Public Schools

Subject: DATE MARKING READY-TO-EAT HAZARDOUS FOODS

For Action By: PRINCIPALS, FOOD SERVICE ADMINISTRATORS, FOOD SERVICE MANAGERS, AND ALL FOOD SERVICE EMPLOYEES

Refer Questions To: FOOD SERVICE ADMINISTRATORS
DEPARTMENT OF FOOD AND NUTRITION

PURPOSE: To ensure appropriate rotation of ready-to-eat food to prevent or reduce foodborne illness from *Listeria monocytogenes*.

SCOPE: This procedure applies to foodservice employees who prepare, store, or serve food.

KEY WORDS: Ready-to-Eat Food, Potentially Hazardous Food, Date Marking, Cross-Contamination

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this Standard Operating Procedure.
2. Label food products with the calendar date on which it is prepared or opened.
3. Refrigerate all ready-to-eat, potentially hazardous foods at 41 °F or below.
4. Serve or discard refrigerated, ready-to-eat, potentially hazardous foods within 7 days.

MONITORING:

The Manager will check refrigerators daily to verify that foods are date marked and that foods exceeding the 7-day time period are not being used or stored.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Foods that are not date marked or that exceed the 7-day time period will be discarded.

VERIFICATION AND RECORD KEEPING:

The Manager will verify that foodservice employees are date marking ready-to-eat hazardous foods and will complete the Food Safety Checklist weekly. The Coordinator will review the Food Safety Checklist to verify that monitoring is being conducted. The Food Safety Checklist is to be kept on file for a minimum of one (1) year.