

Sau Cim Rau Hnub Tim

Date Marking

TXWV 7 HNUB RAU TEJ ZAUB MOV SIAV NOJ TAU SEVEN DAY LIMIT FOR READY-TO-EAT FOOD

Hmong

Yuav sau hnub tim rau dab tsi

Tso hnub tim rau tej zaub mov kom paub tias yuav muab pov tseg rau hnub twg ua ntej tej zaub mov yuav tsis zoo noj lawm kom raws li tau tswj sij hawm/theem kub txias kom tej zaub mov zoo noj (time/temperature control for safety food, TCS) thiaj kom paub tias tau npaj cov zaub mov rau thaum twg los sis qhib thaum twg, los sis yuav siv los sis pov tseg rau hnub twg. Sau hnub tim rau **TAG NRHO** cov hauv no:

- Zaub mov siav noj tau raws li TCS
- Cov zaub mov tso tub yees
- Tso tawm hauv khw ua noj tshaj 24 xoj moos

Yuav sau hnub tim li cas

Ib lub tswv yim sau hnub tim rau tej zaub mov muaj xws li sau hnub tim, cov hnub uas muaj rau ib lub lim tiam twg los sis siv tej cwj mem xim los kos. Cov neeg ua hauj lwm yuav tsum siv thiab paub piav txog tej cai tswj lub khw ua noj thaum cov neeg muaj cai tswj tuaj xyuas chav ua noj.

Siv tswv yim sau hnub tim kom zoo los qhia kom ntxaws lub sij hawm 7 hnub ntawd. Koj lub khw ua noj sau tau hnub pib siv los sis hnub kawg siv los nyob ntawm nej.

English

What to date mark

Date marking is marking food containers to show when time/temperature control for safety (TCS) food was prepared or opened, or when food must be used or discarded. Date mark food meeting **ALL** of these criteria:

- Ready-to-eat TCS food
- Refrigerated
- Held in the establishment for longer than 24 hours

How to date mark

An effective date marking method can include using calendar dates, days of the week or color-coded marks. Employees must use and be able to explain the food establishment's method to the regulatory authority upon request.

Use an effective date marking method to clearly indicate the seven-day period. Your establishment's method can use either the start date or the end date.

Day one is:

Hnub thib ib yog:

- Hnub uas npaj cov zaub mov (rau cov zaub mov npaj hauv lub khw ua noj)
- Hnub uas xub thawj siv qhib qhov khoom noj (rau cov zaub mov uas npaj thiab ntim los ntawm lub tuam txhab ua zaub mov noj (food processing plant)).

Teeb cia cov zaub mov uas sau hnub tim rau

Koj tseg tau tej zaub mov uas siav noj tau raws li TCS nyob hauv lub tu yees txog txij 7 hnub. Qhov muab cov zaub mov tso saum tub yees kom khov ua rau sij hawm nres tau rau cov zaub mov tiam sis yuav rov tsis tau qhov sij hawm pib. Yuav tsum muab tej zaub mov kos hnub tim raws li TCS rau cov tub yees kom txias li 41°F los sis qis tshaj, nrog rau thaum muab ua kom yaj.

Muab tej khoom noj uas dhau hnub tim pov tseg

Li ntawm 7 hnub, muab tag nrho tej mov siav noj tau uas tso hauv tub yees raws li TCS rau noj, muag tawm los sis pov tseg. Tsis txhob siv yam khoom noj uas dhau sij hawm raws li tus tsim pob khoom noj ntawd sau tseg rau lub npov khoom.

Tej tsis suav txog

Tej yam khoom noj yuav tsis suav sij hawm vim tias lawv ua thiab npaj hauv tej tuam txhab ua zaub mov noj uas tau kev tswj thiab raws lwm txoj cai lawm. Cov khoom noj no muaj xws li:

- Tej zaub mov npaj los muag xws li deli xam lav, uas muaj xam lav nqaij ham, xam lav siv tej nqaij hiav txwv, xam lav siv

- The day food is prepared (for food prepared in the food establishment)
- The day the original container is opened (for food prepared and packaged by a food processing plant)

Storing date marked food

You can keep ready-to-eat TCS food in the refrigerator for up to seven days. Freezing food stops the date marking clock, but does not reset it. Always store date marked ready-to-eat TCS food at 41°F or below, including during thawing.

Disposing of date marked food

Serve, sell or discard all refrigerated ready-to-eat TCS food within seven days. Do not exceed the use-by date placed on the original container by a food manufacturer.

Exemptions

Certain products may be exempt from date marking because they are manufactured and packaged in a regulated food processing plant and meet other specific requirements. These products may include:

- Commercially prepared deli salads, such as ham salad, seafood salad, chicken

nqaij qaib, xam lav siv qe, xam lav pasta, xam lav qos yaj ywm thiab xam lav macaroni.

- Tej yam tshij tawv xws li cheddar, gruyere, parmesan reggiano thiab romano
- Tej yam tshij mos me ntsis xws li blue, edam, gorgonzola, gouda thiab Monterey jack
- Khoom noj uas muaj kua mis xws li yogurt, sour cream thiab kua mis los ntawm cov mis nyoj (buttermilk).
- Khoom noj uas muaj ntses nyoj rau hauv, xws li ntses qaub herrig thiab qha thiab rau ntsev rau ntses cod thiab lwm yam khoom noj uas muaj ntses phwj nyob hauv
- Hnyuv ntxwm tso tau ntawm tej txee thiab qhuav qha tag xws li pepperoni thiab genoa salami
- Cov khoom noj tso tau ntawm tej txee thiab mos ntsev rau, xws li prosciutto thiab Parma (ham)

Lwm yam zaub mov uas siav noj tau raws li TCS pom zoo uas tsis suav sij hawm yog:

- Piag Deg (Shellstock)
- Tej tais mov rau ib tus twg los sis rov muab ntim coj mus muag ntawm ib thoob khoom noj raws li tus neeg yuav khoom thov kom ua

Cov lus nug uas muaj ntau tus nug txog ib yam

Dab tsi yog cov zaub mov "siav noj tau?"

Cov zaub mov siav noj tau yog cov zaub mov uas ua tau li ntawd rau lub sij hawm ntawd.

salad, egg salad, pasta salad, potato salad and macaroni salad

- Certain hard cheeses, such as cheddar, gruyere, parmesan reggiano and romano
- Certain semi-soft cheeses, such as blue, edam, gorgonzola, gouda and Monterey jack
- Cultured dairy products, such as yogurt, sour cream and buttermilk
- Preserved fish products, such as pickled herring and dried or salted cod and certain other acidified fish products
- Shelf-stable, dry fermented sausages, such as pepperoni and Genoa salami
- Shelf-stable salt-cured products, such as prosciutto and Parma (ham)

Other ready-to-eat TCS food that does not require date marking includes:

- Shellstock
- Individual meal portions served or repackaged for sale from a bulk container upon a consumer's request

Frequently asked questions

What is "ready-to-eat?"

Ready-to-eat food is reasonably expected to be eaten in that form. The food is edible

Yuav tsis tas muab cov zaub mov coj mus ntxuav, ua kom siav los sis npaj ntxiv.

without washing, cooking or additional preparation.

Yuav mus raws hnuv tim twg rau cov thoob mov uas sau hnuv tim lawm tiam sis ho muab xyaw nrog lwm cov zaub mov uas sau hnuv tim txawv?

If food from individually date marked containers is mixed, what date applies?

Siv hnuv tim uas qub tshaj rau lub thoob uas muab cov zaub mov sib xyaw. Ua tau li no rau thaum muab ob thoob mov zoo tib yam los sib xyaw thiab npaj ob tais mov sib txawv yam sau hnuv tim rau.

Use the date mark for the oldest food as the date mark for the combined food. This applies to both combining two containers of the same food and to preparing a separate food product using date marked food.

Piv txwv tias, nyob rau Hnuv Tuesday, koj muab cov nqaij qaib ua noj, cia kom txias thiab sau hnuv tim rau lawm. Thaum txog Hnuv Thursday, koj muab cov nqaij qaib no xyaw nrog lwm cov khoom noj los ua ib tais xam lav nrog nqaij qaib. Ces lub thoob tso cov nqaij qaib yuav muab sau hnuv tim tias yog Hnuv Tuesday, uas yog hnuv npaj tais xam lav.

For example, on Tuesday, chicken is cooked, cooled and date marked. On Thursday, the chicken is combined with other ingredients to make chicken salad. The chicken salad container is date marked to show Tuesday as the date of preparation.

Ntaub Ntawv Pab Ntxiv (Resources)

[Minnesota Department of Health Food Business Safety \(www.health.state.mn.us/foodbizsafety\)](http://www.health.state.mn.us/foodbizsafety)

Minnesota Department of Health
Food, Pools, and Lodging Services
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St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

Minnesota Department of Agriculture
Food and Feed Safety Division
625 Robert Street N
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651-201-6027 or 1-800-697-AGRI
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Minnesota Department of Agriculture
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Xav tau cov ntaub ntawv no ua tus qauv txawv qhov no, hu rau: 651-201-4500 or 651-201-6000.

To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.