LABELING RESOURCE GUIDE



Background

Labeling food products can reduce the risk of mistaken, possibly hazardous, cross contamination of chemicals, allergens and other illnesses.

NOTE: This resource guide does not cover date marking of foods that require time/temperature control for safety (TCS) or First In First Out (FIFO) rotation.

Responsibilities

Person in Charge in the Store: The person in charge in the store should train food handlers on proper labeling and monitor proper implementation.

Store Personnel: Employees should properly label foods in storage.

How to Prep

Have a training program for food labeling, and all required labels and supplies should be present in stores.

Procedure

All items for use on-site that are not in their original containers should be labeled.

- Food labels should include the common name of the food or a statement that clearly and accurately identifies it.
- It is not necessary to label food in storage if it will clearly not be mistaken for another item. The food *should* be easily identified by sight.

Additional Information

The labeling of food stored in its original packaging requires a received-on date or a manufacturer's use-by date so that the foods may be rotated first in, first out.

The labeling of stored TCS foods (which require time/temperature control for safety) requires information such as preparation and expiration dates, as well as the initials of the person who opened and/or prepared the product.

References

- U.S. FDA 2017 Food Code
- Dominos Product Standards

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