

How to Label Perishable (Potentially Hazardous) Food Sold at Unsafe Temperatures

WHAT needs a discard label?

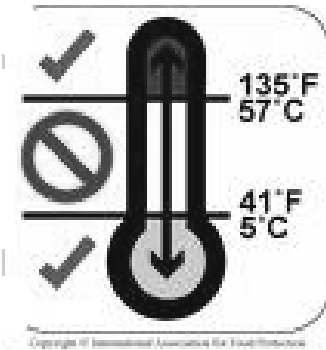


ALL "Potentially Hazardous Foods" (PHF) displayed for sale in the temperature danger zone (41-135°F)



Examples: musubi, bentos, sushi, beef, chicken, pork, hamburger, hot dogs, fish, rice, sandwiches made with protein filling like eggs, tuna, ham, cheese, or turkey, other: _____

WHY do these foods need a discard label?



PHFs may be held at unsafe temperatures for up to **4 hours**. After 4 hours in this danger zone, harmful bacteria in the food may grow to levels high enough to make people sick. Customers that buy your food might not eat it right away, so they need to know when the food should be eaten by or thrown away to avoid getting sick.

HOW to label your PHFs

1. Use your thermometer to find out what time PHF enters the temperature danger zone of 41-135°F.

* Example: Cook chicken on September 13

At 6:00am, chicken is 168°F → ☺ Safe

At 7:00am, chicken is 134°F → ☹ **DANGER ZONE**



2. Add 4 hours to the time when food temperature hits danger zone.

* Example: 7:00 am + 4 hours = 11:00 am

3. Make label to include "DISCARD" DATE & TIME.

* Example: DISCARD 9/13 at 11:00 am

4. If making a bento including several PHFs (like chicken, rice, and egg), use the FIRST PHF into the danger zone to determine the discard time.

Alternative "discard" terms: "Serve By," "Sell By," "Expires," "Consume By," "Pull By"

At discard time, PHF must be removed from service

(No discounting or attempts to resell)