

**Per the Food Code, a copy of the most recent establishment inspection report is available upon request.**

Food Code 8-304.11(K) requires food establishment to post a sign or placard in a location in the food establishment that is conspicuous to customers or by another method acceptable to the Board of Health. You may cut and post the notice above or make your own.

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Food Code 3-501.17 requires date marking on ready-to-eat (RTE) time/temperature control for safety (TCS) foods prepared and held in the food establishment for more than 24 hours. Use the guide below to assist employees, by posting on your refrigeration unit(s) or where employees can easily refer to it.

**DATE MARKING: FDA 2013 Food Code Rules**

**What: Labeling TCS, Ready to Eat foods**

**When: IF not to be used within 24 hours**

**How: Label with Use-by or Sell-by Date**

**MAX Shelf-Life: 7 days after Preparation**