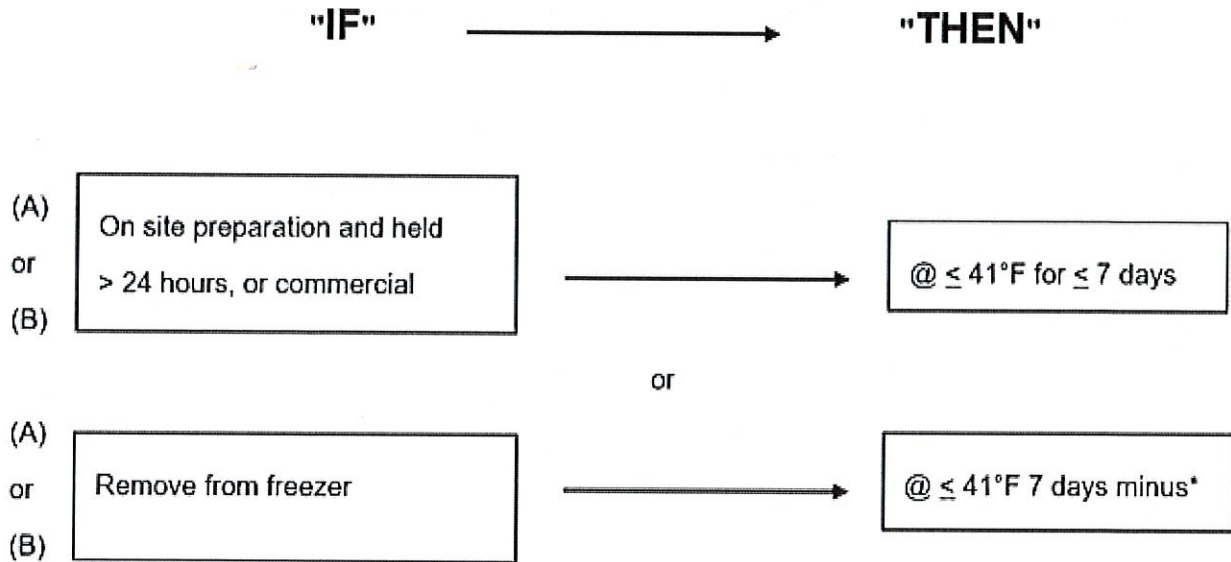


Chart 4-C Summary Chart for Ready-to-Eat, Time/Temperature Control for Safety Food) Date Marking § 3-501.17(A) – (E) and Disposition § 3-501.18



*Time from preparation, or opening commercial container, to freezing.

Example: The morning of October 1, a chicken was cooked, then cooled, refrigerated for 2 days at 41°F and then frozen. If the chicken is thawed October 10, the food must be consumed or discarded no later than midnight of October 14.

Date	Shelf Life Day	Action
Oct. 1	1	Cook/cool
Oct. 2	2	Cold hold at 41°F
Oct. 3	--	Freeze
Oct. 10	3	Thaw to 41°F
Oct. 11	4	Cold hold
Oct. 12	5	Cold hold
Oct. 13	6	Cold hold
Oct. 14	7	Consume or discard