



GUIDELINES FOR MAINTAINING PRODUCT QUALITY

UNOPENED PRODUCT

- Do not leave un-refrigerated (e.g. on dock).
- Store between 33° and 39°F.
- Minimum exposure to UV (e.g. fluorescent light).
- DO NOT OPEN until ready to use.

Note: Code date is valid only on products handled according to the above guidelines.

OPENED OR REPACKED PRODUCT

Note: The following is a regulation from the State Department of Agriculture and the State Board of Health.

- Mark “Opened Date” on label when product is first opened. Count 7 days (including opening day) and mark on the label “Dispose of Date”. The product must be disposed of on that date.
- When repacking product, mark with a use by date of 7 days from the day you open it (including opening day)
- If there is less than 7 days on the unopened container, mark the use by date to reflect the date on the unopened container

OTHER OPENED PRODUCT HANDLING GUIDELINES

- Return to the cooler (in corrugated case) as soon as possible.
- Practice good hygiene. Wash hands with approved sanitizing hand cleaner.
- Sanitize utensils used for serving or re-packing product with 50 PPM chlorine, or 12.5 PPM iodine sanitize solution (1 teaspoon chlorine bleach per gallon water = 50 PPM chlorine).
- Containers to be used for repacking should be stored where they are protected from contamination (e.g. sealed with plastic bags).