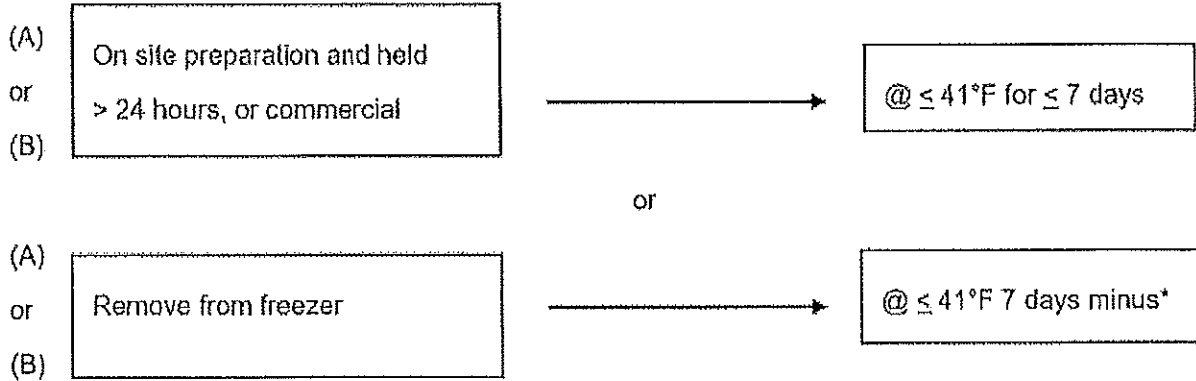


Chart 4-C Summary Chart for Ready-to-Eat, Time/Temperature Control for Safety Food) Date Marking § 3-501.17(A) – (E) and Disposition § 3-501.18

"IF" → "THEN"



*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 |