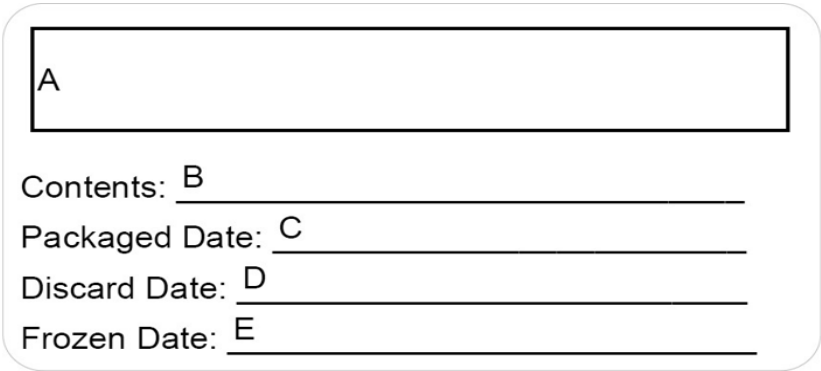


## Labeling Template for ROP Foods: Instructions for Use

**Read before Use:** *This labeling template for ROP Foods is intended for use by establishments that package food items in Reduced Oxygen Packaging (ROP) for on-site use. Please utilize this or an equivalent labeling system to ensure proper date-marking of ROP food items that are packaged and stored in your facility.*

Use the label template reference image to complete to the following steps:

<p>1. In the space corresponding to <b>Box A</b>, write your business name and/or insert your business logo. All information in Box A will auto-populate the corresponding boxes on the other labels.</p>	
<p>2. In the space corresponding to <b>Box B</b>, write what is included in the ROP package (i.e., "Raw Steak - Seasoned", "Chicken Piccata -Cooked", etc.)</p>	
<p>3. In the space corresponding to <b>Box C</b>, write the date that the food product was prepared and packaged.</p>	
<p>4. In the space corresponding to <b>Box D</b>, write the discard date that is appropriate for how the food product is stored. Food products that are:</p> <ul style="list-style-type: none"> <li>• Refrigerated (41F or below): 7 days from Packaged Date</li> <li>• 34F or below: 30 days from Packaged Date</li> </ul>	
<p>5. In the space corresponding to <b>Box E</b>, write the date of which the product was frozen, if applicable. Frozen ROP food products can be stored frozen indefinitely.</p>	
<p>This label template corresponds to Avery brand shipping labels #5163 but can be used with any 2"x 4" adhesive labels for easy, on-site printing.</p>	

### Proper Date-Marking Times and Temperatures:

- Refrigerated food products stored at 41F or below must be date-marked for 7 days from Packaged Date.
- Refrigerated food products stored at 34F or below must be date-marked 30 days from Packaged Date.
- Frozen food products can be stored indefinitely. Freezing food products can "pause" the refrigerated storage time. When food products are thawed, the original refrigerated storage period resumes where it was left off and the Discard Date should be updated to reflect the remaining storage time.
- All food products must be either used or discarded within the displayed date-marking period.



Contents:

Packaged Date: \_\_\_\_\_

Discard Date: \_\_\_\_\_

Frozen Date: \_\_\_\_\_

Contents:

Packaged Date: \_\_\_\_\_

Discard Date: \_\_\_\_\_

Frozen Date: \_\_\_\_\_

Contents:

Packaged Date: \_\_\_\_\_

Discard Date: \_\_\_\_\_

Frozen Date: \_\_\_\_\_

Contents:

Packaged Date: \_\_\_\_\_

Discard Date: \_\_\_\_\_

Frozen Date: \_\_\_\_\_

Contents:

Packaged Date: \_\_\_\_\_

Discard Date: \_\_\_\_\_

Frozen Date: \_\_\_\_\_

Contents:

Packaged Date: \_\_\_\_\_

Discard Date: \_\_\_\_\_

Frozen Date: \_\_\_\_\_

Contents:

Packaged Date: \_\_\_\_\_

Discard Date: \_\_\_\_\_

Frozen Date: \_\_\_\_\_

Contents:

Packaged Date: \_\_\_\_\_

Discard Date: \_\_\_\_\_

Frozen Date: \_\_\_\_\_

Contents:

Packaged Date: \_\_\_\_\_

Discard Date: \_\_\_\_\_

Frozen Date: \_\_\_\_\_

Contents:

Packaged Date: \_\_\_\_\_

Discard Date: \_\_\_\_\_

Frozen Date: \_\_\_\_\_