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Source Of Major Food Allergen (unless It's Already Part Of The Common Name) O Date Marking O All Food Must Be Date Marked Is Held For Longer Than 24 Hours O RTE Food Can Be Stored For Only 7 Days If Held At 41°F Or Lower O When Combining Food, The Date To Discard Will Always Be The Earliest Of The Foods O FIFO = First In First Out O Storage Jul 22th, 2021
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