



Day Use Labels



7 Day Starter Label Kit

National Checking 1 Ea #69174

1" removable LabelLocker kits feature hard plastic dispenser cases filled with a full roll of each 1" removable day of the week label.

- Hard plastic shell that can be hung on a wall, shelf or pegboard
- Easy to refill dispenser with individual replacement rolls available

1"x1" Day Rotational Labels

removable & trilingual
36 rolls (1 million labels total)



2"x3" Dissolving Use By Label

24/250 Ct #69194

- Dissolves completely in water.
- Generic label with prompts for recording pertinent info including: item, date, employee, use by date and day of the week
- Service temperature range: -40°F to 176°F with a minimum application temp of 21°F



2" Use First Labels

24/500 Ct #69190

- Feature a semi-gloss finish and mild removable adhesive.
- Remove completely from containers before washing without leaving any residue.
- Require no writing to ensure food is properly rotated and prepared using a "first in, first out" method
- Works in temps range: -40°F to 160°F with a minimum application temp of 10°F

4 Reasons to Use Food Rotation Labels

Ensuring food freshness is an integral part to any food safety plan, and the most inexpensive and efficient way to ensure the freshness and safety of food is a simple food safety labeling system.

1. Save time, save money

One of the greatest features of food rotation labels are the ease of use that saves the restaurant operator's time. Instead of having a food rotation system centralized around a marker and masking tape, standardizing food rotation with color coded pre-printed labels allows every person in the kitchen to quickly and easily identify the right food at the right time.

2. Fresh look, fresh food

Along with "day of the week labels" that have each day printed on them, you can maintain better inventory management with "Use By" or "Use First" labels that standardize an efficient first in, first out inventory control system.

3. Clean confidence

Avoid cross contamination by taking advantage of multiple adhesive options on labels including dissolvable labels that don't leave a residue after washing, making it safe to stack containers. Food labels also give operators the peace of mind knowing of what each container contains, or what it contained, helping you avoid issues with consumer food allergies.

4. Ensure success

Food safety labels offer the ability to vastly improve inventory organization in any establishment at a relatively inexpensive cost. Food rotation labels ensure health inspectors and workers that the kitchen environment is up to code and serving the freshest food possible.



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