



Approved Sources for Food Products

The First Step In Ensuring Safe Food For Your Customers

General requirements

Purchase food from commercial suppliers under regulatory control. Approved sources may include:

- Local, regional or international growers
- Food manufacturing plants
- Food suppliers or distributors
- Directly from a grower

It is the duty of the person in charge to ensure that food is not prepared or stored in a private home.

Special requirements

Certain food products must meet specific requirements. These include:

- Fluid milk and milk products must be from sources that comply with Grade A standards, which include pasteurization.
- Fish must be commercially or legally caught and approved by a regulatory authority for sale or service.
- Meat and poultry must be USDA inspected and passed.
- Shell eggs must be received clean and intact and meet grade B standards or better.
- Liquid eggs, frozen eggs, dry eggs, or other egg products must already be pasteurized when received.
- Canned, bagged, or hermetically sealed food must be purchased from a licensed food processor.
- Molluscan shellfish must be from a source listed in the Interstate Certified Shellfish Shippers List.

Best practices for Identifying Approved Sources

1. Review the source's food safety plan.
2. Inspect the transportation vehicle.
3. Check receiving temperatures (41°F or below for refrigerated items; 0°F for frozen items).
4. Inspect delivered food products for safety and quality.
5. Ask for a receipt of purchase and keep good records.

Record-keeping Receipts should include the following information:

- Date of delivery
- Received by name
- Donated or purchased
- Description and amount of food
- Name of supplier, address and contact information (phone or email address)

