**Approved Sources for Food Products**

**THE FIRST STEP IN ENSURING SAFE FOOD FOR YOUR CUSTOMERS**

**General requirements**

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

- Local, regional or international growers
- Food manufacturing plants
- Food suppliers or distributors

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

A food establishment may buy or accept produce directly from a grower. The grower can produce food on their own land to sell without a food license, or they can buy produce and resell it with a food license. Whether licensed or not, growers must ensure that all food they sell or donate complies with applicable regulations.

**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 or Minnesota Department of Agriculture inspected and passed.
- Game animals raised in Minnesota must be USDA or Minnesota Department of Agriculture 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**.
- Edible mushrooms must be obtained from a forager who has completed an approved identification course for that specific variety of mushroom.

**Best practices**

**Identifying approved sources**

- Review the source’s food safety plan.
- Inspect the transportation vehicle.
- Inspect delivered food products for safety and quality.
- 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)
Resources

Minnesota Department of Health Food Business Safety
(www.health.state.mn.us/foodbizsafety)

Interstate Certified Shellfish Shippers List
(www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006753.htm)

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