



## Cochise County Environmental Health

# 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

**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 meet Code of Federal Regulations Title 21.
- Meat and poultry must be USDA approved.
- Shell eggs must be received clean and intact and meet grade A standards.
- 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

- 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:

- 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)