



STANDARD OPERATING PROCEDURES

SUBJECT: PURCHASING FOOD FROM APPROVED SOURCES

Approved Food Sources Are:

- Suppliers who get their products from licensed sources and manufacturers who inspect goods and are in compliance.
- Meat that is USDA inspected and/or graded.
- Food in hermetically sealed containers obtained from a food processing plant that is regulated by the food regulatory agency.
- Fluid milk and milk products obtained from sources that comply with Grade A standards as specified by law.

Unapproved Food Sources Are:

- Home prepared and home-canned food.
- Wild mushrooms unless inspected and found to be safe by an approved mushroom identification expert.
- Uninspected wild game or wild caught fish.
- Shellfish must be from listed approved sources and shellstock tags retained for 90 days from the date the container is emptied.
- Food received at improper temperatures and food that is exposed to adulteration or potential contamination.

Who will be responsible for making sure procedures are followed when purchasing food from approved sources? (PIC, Manager, etc.)

Who will evaluate the condition of incoming food supplies?

What will be done with damaged, adulterated, out of temp, thawed & refrozen foods and/or foods from an unapproved source that are being or have been delivered?

Date Created: _____

By: _____

Last Revised: _____

By: _____