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 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)

Updated 08/2019