

WSGW RADIO PRESENTATION

“APPROVED FOOD SOURCES”

September 25, 2018

A first step in assuring a food establishment serves a safe food product is to ensure the food is received in good condition (not ADULTERATED) and from an APPROVED SOURCE. Purchasing from approved food sources is critical since numerous foodborne illness investigations have been traced back to food from unapproved sources.

The 2009 Michigan Modified Food Code has specific requirements associated with the condition, source, packaging, product identification, records and other specifications for purchasing and receiving food.

For example:

- All permitted food establishments must be able to demonstrate that their suppliers are approved and permitted through the appropriate enforcement agency, like the USDA or MDARD.
- Food from a private home is never allowed to be used and/or served in a permitted food establishment.
- There must be procedures in place to check-in deliveries to assure product safety and quality and, in the case of potentially hazardous foods (PHF), to ensure they have been transported and received at the proper temperature.
- Record keeping is an essential component of tracking approved food sources. The food establishment operator should maintain records of where food products were purchased, keep copies of invoices/bills of lading for tracking all purchases, and be able to provide source information during inspections.

On our website you can find 6 food safety videos that were created with a food safety grant from MDARD. Each video addresses a specific violation in the Food Code, with the first video focusing on food from approved sources. If you watch the video, please click on the link to take the evaluation survey.

www.saginawpublichealth.org

Source: www.SouthernNevadaHealthDistrict.org/fe
www.michigan.gov/mdard