

Risk Factor #5

Food from Unsafe Sources

All food served from a food facility must be obtained from an approved source.

NEVER serve, or use as an ingredient, food that was prepared in a private home.

NEVER serve, or use as an ingredient, food that has already been served to a customer.

ALWAYS know where your food comes from and how it was handled before you get it.



Q: What is an approved source?

A: An approved source is one that has a valid permit and is periodically inspected by either a federal, state, or local enforcement agency.

YOUR NAME	
Address	
Fax & Phone No.	
CERT# XXXXXXXX	
ORIGINAL SHIPPER'S CERT. No. IF OTHER THAN ABOVE:	
HARVEST DATE:	SHIPPING DATE:
HARVEST LOCATION: USA	
TYPE OF SHELLFISH: OYSTERS HARD CLAMS SOFT CLAMS	
PRODUCT OF USA or CANADA W.D. FARM/RANCH	
QUANTITY OF SHELLFISH: DOZENS COUNT LBS OTHER	
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	
TO:	RESHIPPER'S CERT. No. DATES RESHIPPED

Oysters, clams, and mussels shall be obtained from approved sources. All shellfish tags must be kept with the original container that the shellfish came in. Once the container is empty, the tags must be saved for a minimum of 90 days.

Risk Factor #5 Continued

Tips to ensure that food received is safe and from an approved food source:

- Only purchase and receive foods from approved sources.
- Check product received for any signs of tampering, spoilage, contamination, discoloration, and temperature abuse.
- Do not receive an unattended delivery.
- Have written procedures for receiving of foods.
- Maintain copies of invoices for tracking of all purchases.
- Confirm that suppliers have a food safety and security plan.



Occasionally the FDA will issue a recall for specific foods due to contamination and the potential for causing foodborne illness. In case of a recall, immediately remove all of the implicated products from sale or service and store them in a separate location away from the rest of your food. In the event of a recall, contact your Environmental Health Specialist or their supervisor for more detailed information.