



What is an approved source?

An approved source means the source of food and beverage is acceptable to the regulatory authority based on a determination of conformity with principles, practices, and generally recognized standards that protect public health. Under the FDA Food Code, a retail food facility must ensure that all food and drinks come from an approved source.

Meat/Poultry: Must be received from a USDA or Illinois Department of Agriculture inspected facility. If raw meat/poultry are packaged for sale, the product must be labeled with "safe handling instructions."



Eggs: Must be at least US Consumer Grade B certified. Pasteurized eggs or egg products shall be used instead of raw eggs when preparing foods such as Caesar dressing, hollandaise or béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg-fortified beverages, unless the eggs are being cooked properly or a consumer advisory is provided.

Produce: Produce from farmer's markets or on-site gardens may be used in a food establishment. Pre-washed, ready-to-use or processed produce must come from a regulated facility (ex: sliced melon, salsa). Wild mushrooms must be grown, harvested, and processed in a regulated facility. The sprouting of seeds or beans requires a variance under the FDA Food Code Section 3-502.11.

Milk: Must be pasteurized and meet Grade A Standards. Yogurt must be obtained from a licensed commercial source.

Fish: Must be commercially caught. If intended to be served raw for consumption unless specified in Section 3-402.11(B) of the FDA Food Code, the fish must be obtained from a supplier that freezes fish for parasite destruction or be frozen on-site according to Section 3-402.11.

Shellfish: Must be obtained from sources that are listed on the Interstate Certified Shellfish Shippers List and facility must maintain tags for 90 days.

Pre-Packaged Juice: Must be obtained from a processor with a HACCP plan and be pasteurized or treated to obtain a 5-log reduction.



Hermetically Sealed Food: Must be obtained from a regulated food processing plant (ex: canned/jarred items).

Game Animals: Must be commercially raised for food and processed in a regulated facility.



What is an unapproved source?

- Food prepared in a home (including produce from home garden)
- Hermetically sealed food on-site at facility or in a home (ex: canning, pickling)
- Uninspected wild game or wild caught fish
- Wild Mushrooms (unless cultivated in regulated facility)
- Food received at improper temperatures
- Food exposed to adulteration or potential contamination

What can you do to ensure food comes from an approved source?

- Keep good records: Ask for invoices and keep available to provide upon request. For produce, obtain grower information if possible.
- Look at transport vehicles for cleanliness, odors, chemicals, and obvious debris.
- Inspect products for signs of temperature abuse, adulteration, or contamination at time of receiving.
- Verify products have proper documentation including USDA brands, milk and egg grading, and shellfish tags are available with product.
- Ask questions about products that are not labeled or have suspicious labeling.
- Ask for documentation that your suppliers meet regulatory standards.

What happens if food from an unapproved source is found during an inspection?

- Immediately cease selling or using food item.
- Additional action could include embargo or destruction of the item by regulatory authority.