

## **Safe and Approved Food Source**

The first line of defense in preventing foodborne illness is to obtain food, water and ice from safe and approved sources. Safe and approved sources are suppliers that comply with pertinent laws and regulations. Establishments such as meat processing plants, chicken farms, and dairy farms are examples of food providing sources that can be approved for use. These facilities must be approved by a regulatory authority like the FDA and USDA. The only exception is that fresh, whole, uncut produce can come from any source, including roadside vendors, Farmer's Market, and local gardens. Never use home prepared or home canned food in your restaurant as it is not known if it was safely prepared.

### Unsafe food sources:

- ✚ Fish caught in a river or any other unregulated water source
- ✚ Fly-by-night suppliers
- ✚ Wild game
- ✚ Food prepared at a private home