

FOODS FROM APPROVED SOURCES

CONSUMER ADVISORIES

Standard Operating Procedures for: _____

Date: _____ Reviewed with: _____

Why	Foods must be obtained from approved, reputable sources or suppliers that meet all the applicable local state, and federal laws and requirements
Who	All food establishments distributing, preparing, and serving foods to consumers
When	Anytime foods are distributed, prepared, or served to consumers When purchasing food products, use only properly licensed reputable suppliers
Where	All food establishments distributing, preparing, and serving foods to consumers
How	<p>Critical Limits for Approved Sources and Receiving</p> <ul style="list-style-type: none">• Delivery vehicles clean, free from insects/vermin with no evidence of contamination• Time/Temperature Control for Safety Foods delivered under refrigeration are 41°F or below unless specified in Law)• Frozen foods do not show evidence of thawing or freezing• Evaluations indicate no signs of spoilage; off odors; discoloration; thawing of frozen foods; ice crystals ; etc.• Product packaging is not damaged exposing food to contamination• Cans do not bulge, leak, or have creased seams• All products are within their "use by" dates <p>Critical Limits for Parasite Destruction</p> <p>Before service or sale in ready-to-eat form, raw , raw marinated, partially cooked, or marinated- partially cooked FISH shall be:</p> <ul style="list-style-type: none">• Frozen and stored at a temperature of -4°F (-20°C) or below for a minimum of 168 hours (7 days) in a freezer• Frozen at -31°F (-35°C) or below until solid and stored at -31°F (-35°C) or below for a minimum of 15 hours• Frozen at -31°F (-35°C) or below until solid and stored at -4°F (-20°C) or below for a minimum of 24 hours <p>The above freezing requirements for parasite destruction do not apply to:</p> <ul style="list-style-type: none">• Molluscan Shellfish• Tuna of the species Thunnus alalunga, Thunnus albacores(Yellowfin tuna), Thunnus atlanticus, Thunnus maccoyii (Bluefin Tuna, Southern), Thunnus obesus (Bigeye tuna), or Thunnus thynnus (Bluefin tuna, Northern) <p>• Agriculture fish, such as salmon. that</p> <ul style="list-style-type: none">→ If raised in open water, are raised in net-pens→ Are raised in land based operations such as ponds or ranks, and→ Are fed formulated feed, such as pellets, that contains no live parasites infective to the aquaculture fish→ Fish eggs that have been removed from the skein and rinsed <p>Freezing records, creation and retention</p> <ul style="list-style-type: none">• Freezing temperature and time shall be recorded and the records retained for 90 days beyond the time of service or sale of the fish or• A written agreement or statement from the supplier stipulating fish are frozen to the required temperature and time, retained for 90 days beyond the time of service or sale of the fish or• A written agreement or statement from supplier or aquaculturist stipulating that the fish were raised and fed feed with no live parasites infective to aquaculture fish is to be retained for 90 calendar days beyond the time of service and sale of the fish <p>Critical Limits for Shellstock</p> <p>Shellstock obtained from source identified on the Interstate Certified Shellfish Shippers List (ICSSL) which can be found at:</p> <p>https://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/Programs/default.htm</p> <p>Shellfish shall be obtained in container bearing legible source identification tags or labels:</p>

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- **Harvester's tag or label**

- Harvester's identification number that is assigned by the shellfish control authority
- The date of harvesting
- Most precise identification of harvest location including the abbreviation of the name of the state or country in which the shellfish are harvested
- Type and quantity of shellfish
- Statement in bold, capitalized type: THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER

IS EMPTIED OR RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS

- **Dealer's tag or label**

- Dealer's name and address, and the certification number assigned by the shellfish control authority
- The original shipper's certification number including the abbreviation of the name of the state or country in which the shellfish are harvested
- The same information as specified for the harvester's tag or label (above)
- Statement in bold, capitalized type: THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTIED OR RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS

- **Shellfish tag maintenance:**

- Remain attached to the container in which the shellstock are received until the container is empty;
- The date when the last shellstock from the container is sold or served must be recorded on the tag or label;
- Tags are to be retained in chronological order for 90 days from the date recorded on the tag or label (the date when the last shell stock from the container is sold or served)

- **National Shellfish Sanitation Program also requires the following label in tags:**

RETAILERS INFORM YOUR CUSTOMERS. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Consult your physician or public health official for further information. <http://www.issc.org>

- **Shucked Shellfish**

- **Shipped in nonreturnable containers**
- **May be removed from original containers fro displaying/dispensing if the labeling information is retained and correlated to the date when, or dates during which, the shellfish are sold or served**
- **Labeled with name, address and certification number of the shucker-packer or repacker; and**
- "sell by" date for < 1/2 gallon or
- "date shucked" for ≥ 1/2 gallon

Record Keeping	<ul style="list-style-type: none"> • Maintain record of supplier invoices, tags, or other documentation for recalls, trace back/forward • Retain shellfish tags for required time frames
Corrective Action	<ul style="list-style-type: none"> • Change buyer specifications • Train employees
Person in Charge Verifying	<ul style="list-style-type: none"> • Monitor supplier specifications, receiving practices, and regularly review product records • Provide adequate training for employees • Provide consumer advisories and education

Prepared, revised, and implemented by: _____

Signature of establishment owner/operator: _____

Date: _____