Food Purchasing & Receiving Review

Food Purchasing and Receiving

1. The first step in maintaining the safety of the food you prepare and serve, is to ensure that the food is safe as it enters your establishment.

2. You will work directly with suppliers and producers to provide food inventory for your establishment.

3. Ultimately the safety of the food you purchase is YOUR responsibility. This means that your establishment must have food purchasing, receiving and inspection processes that prevent contaminated food from entering your kitchen.

4. Only purchase your food from approved and reputable suppliers. In fact, depending on the food in question, it may be required that you make purchases only from approved food suppliers.

5. Choosing the right vendors is a vitally important step in the food safety process. Before choosing any vendor, you should do some preliminary research.

6. Much like restaurants and other food service establishments, food vendors are inspected on a regular basis. These inspections are public record so you should review the vendor’s inspection reports before making any purchases.

7. You can also learn a lot about a vendor by talking to other customers.

8. Food producers and suppliers should follow Good Manufacturing Practices (GMP) and Good Agricultural Practices (GAP).

9. When reviewing a potential vendor’s inspection reports, make sure look for GMP and GAP inspection results.

Purchasing Foods

1. When purchasing foods from suppliers, you must ensure that the suppliers are reputable and the products are safe.

2. Food prepared in a private home is never permissible for use in a food establishment, nor may it be offered for consumption by the establishment.

3. Packaged foods must be labeled according to the relevant FDA laws. A packaged-food label should contain:

   • the brand name and location of the packaging company
• the common name of the food
• a description of the particular form of the food
• a comprehensive list of the ingredients of the package’s contents
• the quantity of the contents and their accurate weight.

4. Fish may be obtained only from sources that lawfully raise, catch, or harvest, properly freeze, and/or otherwise correctly handle fish.

5. Whole-muscle, intact beef steaks that may be intentionally undercooked, may be obtained from a food processing plant that packages and labels the steaks indicating them as whole-muscle, intact beef steaks.

6. Packaged meat or poultry that is not intended for consumption as a ready-to-eat food must be appropriately labeled including instructions for safe handling against cross-contamination.

7. Eggs which have not been treated against Salmonella bacteria must also be labeled with safe-handling instructions.

8. Foods in hermetically sealed containers may be obtained only from agency-regulated food processing plants.

9. Milk and milk products may be obtained from supply sources that lawfully comply with Grade A standards in accordance with the requirements of the United States Public Health Service’s Grade A Pasteurized Milk Ordinance.

10. Pre-packaged juice may be obtained only from processors with an approved HACCP plan.

11. Molluscan shellfish, such as oysters, clams and mussels, may be obtained from sources which lawfully abide by the requirements of the Department of Health and Human Services’ National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish.

12. Shellfish caught recreationally are never permissible for use or sale in a food establishment.

13. Wild mushrooms may be obtained from:

• an agency-regulated food processing plant

• from an agency-regulated mushroom cultivation operation, or
• from a supply source which ensures that each individual mushroom is inspected for safety by an approved mushroom identification expert.

14. Game animals used for food must have been commercially raised for food and raised, slaughtered, and processed under inspection of an approved agency.

15. Wild game animals, either live-caught or field-dressed, must be inspected, slaughtered, and processed in accord with the relevant animal health agency.

Receiving Foods

1. Even when the delivery of food is determined to be from an approved and lawful source, food received under improper conditions can present a number of safety hazards.

2. The temperature, packaging, integrity, containers, and labels of food are all important factors in ensuring the safety of received food.

TCS Foods

1. For foods to remain safe, these time-temperature controls must be upheld throughout the delivery process, and the manager is responsible for ensuring that foods are received at the appropriate temperatures.

2. The regulations for the temperature of received foods include:

• For TCS foods requiring refrigeration, received foods should be transported in a refrigeration unit so that they remain below and are received at a temperature below 41°F (5°C) at delivery.

• Some special potentially hazardous foods, such as milk, milk products, and shellfish, may be transported and received at varying specified temperatures in accordance with the specific laws governing their distribution.

• Raw shell eggs should be transported and received within an ambient temperature of 45°F (7°C) or less.

• Foods which are labeled frozen must be shipped so as to remain frozen and should be frozen upon receipt. Frozen foods that have been temperature abused may have large ice crystals in the container where ice has melted and re-frozen.

• Foods which are intended to be delivered cooked and hot must be received at a temperature of at least 135°F (57°C).

3. Potentially hazardous foods should be free of any signs or evidence that might imply time/temperature abuse at the time of their receipt.
4. Foods which do not meet these requirements should not be received; the manager should reject the food and contact the supplier.

**Received Foods**

1. Foods must also abide by the required procedures or may otherwise be rejected at receiving. The regulations for the conditions and the integrity of received foods include:
   - Food packages should be received in good condition so that the food is not exposed to contamination or adulteration.
   - Eggs should be received clean, unbroken, and not exceeding tolerance restrictions as specified within the USDA's *United States Standards, Grades, and Weight Classes for Shell Eggs for Consumer Grade B eggs*.
   - Egg products, as well as all milk and milk products, must be received pasteurized.
   - Pre-packaged juice must be received pasteurized or otherwise treated for the reduction of microorganisms according to the FDA regulation Process Controls.
   - Cheese must be received pasteurized unless cured in a manner otherwise approved by the FDA.
   - Fluid milk, dry milk, and milk products must comply with Grade A Standards.
   - Foods may not contain unapproved additives or an excess of approved additives as determined by the standards of the FDA.
   - Ice used for food or as a way to cool food must be made exclusively from drinking water.
   - Shellstock should be reasonably free of dead shellfish, shellfish with broken shells, and mud.
   - All dead shellfish or shellfish with badly broken shells should be discarded before storage or use.

**Shellfish regulations**

1. Foods should be received within sound packaging materials or containers appropriate to the type of food.

2. Labels should identify the name and location of the manufacturer, the contents of the container, the quantity and weight of the container, and any other food-specific information as required by the FDA.
3. Shellfish, specifically, have very precise regulations for containers and identification labels, including:

- Raw shucked shellfish should be received in nonreturnable packaging and must bear a label stating the name, address, and certification number of the packer, as well as the sell-by or best-used-by date if the container is under a half-gallon (1.89 L) or the shucking date if the container is over a half-gallon.

- Shellfish containers without dates or with incomplete labels should not be accepted and may be held, seized, or destroyed by the regulatory authority.

- Shellstock should be received in containers bearing labels that clearly identify the harvester's identification number, the date and location of harvesting, the type and quantity of shellfish, and the statement "This tag is required to be attached until container is empty or retagged and thereafter kept on file for 90 days."

- Unless included on the harvester's label, a separate label should identify the dealer's name, address, and certification number, the original shipper's certification number and the state or country of original harvest, the date and location of harvesting, the type and quantity of shellfish, and the statement "This tag is required to be attached until container is empty and thereafter kept on file for 90 days."

- Shellstock containers without labels or with incomplete labels should not be accepted and may be held, seized, or destroyed by the regulatory authority.

- Shellfish should remain in the original container until immediately before sale or use, unless removed for display or for re-packaging for the purpose of consumer self-service resale.

- Shellstock or shucked shellfish on display must be laid on drained ice or held within a display container and must be protected from contamination.

- Consumer-specified quantities may be provided to the consumer as long as all required information, including the source of the shellstock, is made readily available to the consumer.

- Only shucked shellfish may be re-packaged for consumer self-service so long as the packaging protects the shellfish from contamination and so long as each individual container is appropriately labeled with all required information, including the source of the shellfish and the sell-by date.

- The date on which the last of a shellfish or shellstock container's contents are used must be recorded on the label of the container. All labels must be kept and filed chronologically by the last-used date for 90 days after the container is emptied. If shellfish or shellstock are removed for display or self-service sale, a
record must be kept concerning the container from which the shellfish came and when they were re-packaged or put on display. Shellfish from two separate containers should never be combined, neither on display nor in re-packaging.