

# Food Sources-Quality

**\*All food in a food service establishment must be obtained from an approved source!\***

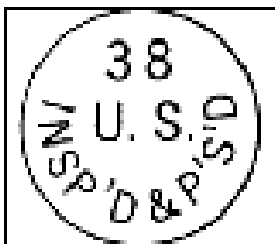
## Verify:

- Meats must have state (BOAH) or USDA stamp on packaging.
- Supplier has documentation proving they are an approved wholesale facility.
- Fish– for sushi must have supplier letter verifying proper freezing.
- Shellfish– maintain tags for minimum 90 days after served
- Eggs– do not use in ready to eat foods. Pasteurized eggs may be substituted

## Check:

- Cans– look for dents, swelling/bulging, or leaks upon delivery **do not use**– reject if not acceptable– Home canned foods are not allowed!
- Temperatures– of deliveries (cold foods must be 41°F or below; except eggs may be 45°F)
- Moldy or spoiled foods– discard immediately
- Sell-by or use-by dates– should be observed and may not be altered or covered

### Examples of USDA marks



Inspection mark on raw meat



Inspection mark on raw poultry



## Storage:

- \*6" off floor
- \*dry/clean area free of chemicals
- \*Label foods (i.e. spices)



**Public Health**  
Prevent. Promote. Protect.

## Hendricks County Health Department

Environmental Health Division

**Hendricks County Government Center**  
355 South Washington Street, #G30  
Danville, IN 46122

**Office:** (317) 745-9217  
**Fax:** (317) 745-9218  
[www.co.hendricks.in.us/health](http://www.co.hendricks.in.us/health)