

Facility:

If you require any assistance please call 514-700-1567

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|---------------------------|---|
| Why | Non approved food sources may send food contaminated by foodborne hazards that cause illness. |
| Who | Employees responsible for purchasing food. – _____ |
| When | When sourcing, ordering and purchasing food products. – _____ |
| Where | Where food is ordered – Other _____ |
| How | – Assure all foods come from an approved source – for example meat, poultry or game meat comes from a recognized and inspected facility, other foods from approved commercial processors. |
| | – No home canned etc. sport fish etc. |
| | – Ice is from an approved source. |
| | – Shellfish is from approved source. – Other _____ |
| Mandatory Records | – Keep shellfish tags for at least 90 days. |
| | – Keep parasite destruction records for raw seafood for at least 90 days. |
| | – List of vendors approved by the facility |
| | – Other _____ |
| Corrective Actions | – Reject deliveries from non-approved suppliers. |
| | – Other _____ |
| PIC Verification | – Review records and observe deliveries. |
| | – Other _____ |

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|-----------|------------------------|
| Comments: | Authorized Signature:: |
| | Date: |
| | Time: |