|  |  |
| --- | --- |
| **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 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |