

Inspection Report Item 11: Foods Obtained from an Approved Source

FDA Food Code References noted in text below

- All food must come from a licensed, inspected facility. 3-201.11(A)
- Shell Eggs must be from a licensed source 3-201.11(A), 3-202.13
- Canned Food Products must be purchased from a licensed food processor. 3-201.12



- No food shall be prepared at home and brought into the establishment. This includes home-canned foods such as pickles and salsa. Exceptions: whole uncut fruits and vegetables, pure honey and baked goods from Iowa Licensed Home Bakeries. 3-201.11(B)



- Fluid Milk - Must be pasteurized. 3-201.13, 3-202.14

- Poultry, Beef, Pork, Lamb and Goat must be U.S. Department of Agriculture (U.S.D.A.) or Iowa Department of Agriculture and Land Stewardship inspected. 3-201.11



- Fish must be commercially and legally caught or harvested and approved for sale or service. 3-201.14



- Fish Intended for Raw Consumption must be obtained from a supplier that freezes fish, or fish must be frozen on premises according to regulations. 3-201.14

- Raw and Frozen Shucked Shellfish must be commercially and legally harvested and obtained in properly labeled containers. 3-201.15



- Molluscan Shellfish must be commercially and legally harvested, and received in containers with proper labels or tags. 3-201.15

- Morel mushrooms must be inspected by an identification expert, establishment must maintain documents, and post a consumer advisory. 3-201.16