

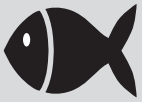
Food Source



Food prepared in a private home may not be used in a food establishment.



Packaged food labels must meet all pertinent laws.



Make sure fish eaten raw or undercooked meets all requirements pertaining to killing parasites before serving.



Undercooked beef steaks must meet several requirements to not have a consumer advisory.



Prepackaged meat, poultry and eggs offered for consumption must be labeled with safe handling instructions.



Hermetically sealed food must come from an approved source.



Milk and milk products must meet Grade A Standards.



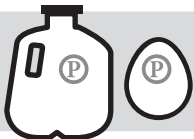
Check food code requirements before using the following foods: fish, molluscan shellfish, wild mushrooms and game animals.



All TCS food must meet temperature requirements when received.



Shell eggs must be Grade B or higher.



Egg and milk products must be pasteurized (certain cheeses exempted).



Shellstock must meet several requirements pertaining to labels, condition, storing and display.



Prepackaged juice must be pasteurized or come from an approved processor.