

# APPROVED SOURCE

Public Health Division | Food & Lodging | 600 East Boulevard Ave, Dept. 325 | Bismarck, ND 58505-0250 | hhs.nd.gov | 701-328-1291

## REQUIREMENTS FOR APPROVED FOOD SOURCES

- ✓ All food must come from a licensed, inspected facility that complies with law.
- ✓ Canned food products must be manufactured at a licensed food processing plant that complies with law.
- ✓ Homemade or home-canned food items are not allowed in a food establishment. This includes home-canned foods such as pickles and salsa. Some exceptions to this rule may include whole, uncut fruits and vegetables.
- ✓ Milk in liquid form must be pasteurized and comply with Grade A Standards.
- ✓ Poultry, beef, pork, lamb, and goat must be clearly stamped with a state or federal mark of inspection: ND Department of Agriculture or US Department of Agriculture (USDA).
- ✓ Fish must be commercially and legally caught and harvested for sale or service.
- ✓ Fish intended to be consumed raw must be obtained from a supplier that freezes fish, or fish must be frozen on site according to regulations.
- ✓ Raw and frozen shucked shellfish (oysters, clams, mussels, scallops) must be commercially and legally harvested and received in properly labeled containers.
- ✓ Molluscan shellfish (oysters, clams, mussels, scallops) must be commercially and legally harvested and received in containers with proper labels or tags.
- ✓ Whole, shell eggs must be obtained from an inspected source.
- ✓ Morel (wild) mushrooms must be obtained from a safe source under an approved and implemented wild harvest mushroom identification program.