

WHAT TO LOOK FOR IN Chapter 5:



- Approved Reputable Suppliers
- Rules for accepting deliveries and product
- Labeling and dating of product received
- Storing received product

APPROVED SUPPLIER – Has been inspected and meets all applicable local, state, and federal laws. Food must be purchased from approved, reputable suppliers. These inspections can be from the U.S. Department of Agriculture (USDA), or the Food and Drug Administration (FDA)

TESTING TIP: Any questions that asks you how to keep a bad guy out of your operation that you can't see, taste or smell (ex:toxins, parasites, fungi) will be answered by APPROVED REPUTABLE SUPPLIERS. Look for this up to 4 times on the exam. ALL SEAFOOD and PLANT FOODS especially.

RECALLS-

If a food is found to have contaminates in it, the maker of that food will RECALL it

Keep all food in the box it is delivered in until you are ready to use it

Then you can read label if you get food that is recalled

Simply match the code in the recall notice

REMOVE item from normal storage area and mark DO NOT USE and DO NOT DISCARD



What should you do if a food item is recalled by the manufacturer

- A. Use it immediately
- B. Inspect it carefully before serving it
- C. Use it and apply for a discount
- D. Set it aside, mark it clearly "do not use"