

Approved Source

Using Locally Produced Food in your
Retail Food Establishment



Marshall D. Lipps, MPH
Environmental Health Specialist
Boulder County Public Health

Opportunity for a healthy life.

RFE Rules & Regulations

- ***3-101 General**

Food shall be in sound condition free from spoilage or contamination and shall be safe for human consumption. Food shall be obtained from ***approved sources*** that comply with the applicable laws relating to food and food labeling. ***Food prepared in a private home shall not be used or offered for sale.***

Risks are similar to any RFE

- Potentially hazardous foods
- Employee health
- Training/education
- Equipment failure
- Contamination



Many Regulatory Agencies!

- Colorado Department of Public Health & Environment (CDPHE)
- Colorado Department of Agriculture (CDA)
- Food and Drug Administration (FDA)
- U. S. Department of Agriculture (USDA)
- Boulder County Public Health (BCPH)



And they each have their own rules...

- Colorado Good Manufacturing Practices
- Pure Food and Drug Law
- Fair Packaging and Labeling Act
- Colorado Manufactured Milk and Dairy Products Regulation
- Code of Federal Regulations Standards for Cheese and Related Cheese Products
- Colorado Egg Law

Categories of Foods

- **Not regulated**

- Whole, un-cut fruits and vegetables
 - All produce shall be washed



- **Regulated**

- Meat, dairy, eggs
 - Certifications, pasteurization
- Value added foods
 - Proper vendor licensure



Fruits and Vegetables

- **Whole and uncut is always allowed**
 - Always wash thoroughly!
- **Exceptions**
 - *Sprouts*
 - Must come from approved grower
 - *Wild mushrooms*
 - Mushroom identification expert



Meat, Poultry, Wild Game

- All meat and poultry must be processed in an inspected facility to be an “*approved source*”



Meat



Poultry

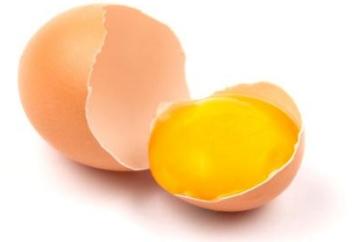


Processed meat products

- **USDA regulates**
 - Animals indigenous to North America
 - Including wild game
- **FDA regulates**
 - Non-indigenous animals



Eggs



- All eggs used in an RFE must be inspected to be an “approved source”
- Small scale producers (less than 3,000 birds) must be inspected by Colorado Department of Agriculture (CDA) to be an “approved source”



Dairy

- Milk and milk products must be pasteurized
 - Raw milk products must meet requirements
- Colorado dairies inspected by CDPHE
- Interstate shipping of milk regulated by FDA



Colorado Department
of Public Health
and Environment



<http://altmed.creighton.edu/>

Value-Added Products

- Must meet **FDA requirements**
 - Must have proper **licenses**
 - Must have proper **labeling**
- Must be processed in a **commercial kitchen**
- Food in hermetically sealed containers must be prepared by an **approved operator**
 - Home canning class is not sufficient



Ask the Right Questions

- **Where** does the product come from?
- Is it made in a **commercial kitchen**?
- What **licenses** does the supplier hold?
- How can the supplier ensure the product is **safe**?
 - Staff training
 - Employee illness policy
 - Refrigeration during storage and transportation



Ask for Licensing



Colorado Department
of Public Health
and Environment

Date of Issue:
February 11, 2009

Date of Expiration:
June 30, 2009

Wholesale Food Manufacturing and/or Storage Facility Registration # 2009

In accordance with the provisions of 25-5-426(4)(a), Colorado Revised Statutes, 2003, the facility listed below has registered with the Colorado Department of Public Health and Environment.

~~Wholesale Food Works~~
~~4500 Sherman Rd.~~
Boulder, CO 80219

Serving Safe Food is Your Responsibility

- Check out your sources; make sure they are reliable
- Handle food safely once it's in your facility
- Ensure your suppliers are properly licensed
- Once you accept it – It's yours.
- Take advantage of the many local producers growing high quality, fresh foods

