



A Retail Food Service Manager's Guide

Overcoming Challenges - Approved Food Source

Food establishment management and staff encounter challenges when it comes to obtaining food from approved sources.

Subpart 3-201 of the 2013 FDA Food Code states that food shall be obtained from approved sources, shall not be made in a private home, and have proper labeling.

Common Challenges

There are challenges associated with food source compliance, but three main root causes can be directly correlated to controlling this hazard:

Food Law Confusion

- Restaurant operators familiar with a “different” Health Code
- Federal, state, and local jurisdictions have different rules
- Cottage food laws have allowances not extended to food service businesses
- Operators unaware of unapproved food hazards

Cultural Diversity

- Cultural food habits conflict with local food laws
- Lack of availability of food items from local food suppliers
- Language barriers impede training operators on food source requirements

Cost/Convenience

- Unapproved items can be purchased at lower prices
- Homemade items can be made at lower cost and/or save time

Overcoming Challenges

There are effective options to consider when overcoming challenges with food source compliance.

Create Policies

Train Staff

Verify Policies are Working

