Food Safety Fact Sheet

Approved/Unapproved Food Source

What is an approved food source?

An approved source is a supplier that:

- Meets all applicable laws and regulations related to food safety.
- Follows food safety principles, practices, and generally recognized standards that protect public health.
- Has proper licensing and registration (or exemption) such as a food processor licensed by KDA.

How do you determine if a food vendor is considered an approved source?

To determine if suppliers are approved sources, ask them for verification of license or registration from their regulatory agency or exemption from license or registration. To ensure the food received is safe and is approved, KDA recommends food facility operators:

- Have written procedures for receiving foods.
- Ask for record of food licenses or exemptions.

Examples of unapproved food sources:

- Any supplier that does not handle food in a safe and sanitary manner.
- Foods made in a personal home kitchen.
- Game animal taken in the wild.
- Eggs from unlicensed producers.
- Food from unlicensed suppliers.
- Food from a Food Establishment sold to another business entity for use, resale, or further distribution without a Food Processing license.

- Uninspected/custom/"Not For Sale" meat.
- Foods with no English labeling.
- Consignment from unlicensed producers/manufacturers.
- Mushrooms picked in the wild not from a KDA-registered mushroom identifier.
- Sprouts grown at home.
- Produce from an unlicensed aggregator (holds produce >24 hours and resells)
- Fish caught without a commercial permit from the Kansas Department of Wildlife and Parks.
- Packaging used for food contact that is not food safe.