

Food Bytes December 2015

Food prepared and sold in regulated food service establishments shall be safe, unadulterated and honestly presented. Food entering the restaurant shall be from approved sources, delivered at the proper temperature and in containers that are not damaged. Dented cans or cardboard boxes with cuts in the outer packaging should be inspected closely to ensure the integrity of the product is not compromised. Damaged products shall be rejected by the food service establishment. The true color, nature, quality, and appearance of a food shall not be misrepresented. For example, escolar shall not be called white tuna when it is actually a white fish. Domestic/home canned or prepared food shall not be used or served. Proof of purchase/receipts of all food shall be kept in the food service establishment and made available for review upon request by the regulatory authority.

Food Code Reference: 3-101.11, 3-201.11-17, 3-202.11, 3-202.13-15, 3-202.110, 5-101.13