

Approved Source Foods for use in Restaurants



While many locally grown agricultural products are available for consumers to purchase directly for use in their own home, foods intended for use in retail establishments must comply with applicable regulations of CT State Agencies. Regulations require all foods utilized in foodservice establishments to originate from an approved source. Generally, except for raw, fresh produce, all food must originate from a regulated, inspected facility. Those that do not are considered to be unapproved and are subject to embargo and destruction by the local health authority. To avoid this, the Food Protection Program has developed the list below. If you are ever unsure if a specific food item is approved for use, please contact the Food Protection Program and ask!

Disclaimer: THIS LIST IS NOT ALL-ENCOMPASSING

Unapproved Foods

- * Raw milk
- * Dairy products not produced under licensure and inspection by the Department of Agriculture (including cheeses and yogurt)
- * Jams, jellies, preserves produced under the CT regulatory exemption
- * Eggs which have not been inspected and graded by a USDA program or equivalent
- * Jerky produced under a USDA exemption
- * Custom-slaughtered poultry and meats which were not slaughtered, butchered, and packaged within a USDA facility and not bearing the official USDA seal
- * Home-canned products of any type
- * “Value-added” food items not produced in a commercial facility and not having the approval of the Department of Consumer Protection
- * Shellfish harvested from sources not approved by the CT Dept of Agriculture, Bureau of Aquaculture
- * Finfish that were not commercially caught
- * Wild game or other exotic species not processed and packaged under a USDA regulatory program.
- * Hunted game of any sort

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