

» Approved Source

The Approved Source section of the Rhode Island Food Code law (R23-1, 21-27-Food, 3-201.11) helps ensure food safety and protect public health.



- Food must be approved. That means it must come from a source that meets the law, such as a licensed facility.
- Food prepared in a private home may **not** be used or offered for sale.
- Packaged food must be labeled as written in the law.
- Other than edible molluscan shellfish, intended for raw service, fish that will be served raw must be frozen first.
- Whole-muscle, intact beef that is undercooked and does not have a consumer advisory must be labeled as such.
- Meat and poultry must be labeled with the safe handling instructions written in the law.
- Eggs not treated to destroy Salmonella must be labeled with the safe handling instructions written in the law.

