



Approved Food Source

All food that is sold or served to the public must be from an approved source. Buying from an approved source reduces the risk of foodborne illnesses by assuring that the food comes from a grower, supplier, manufacturer, or processor who handles the food safely. **Food from a private home is never allowed to be sold or served in a permitted food establishment.**

Different types of food have different source requirements. Some examples include:

Food	Source requirement
- Meat, poultry, and related products (including stews, pizzas and frozen foods containing meat or poultry) - Egg products (including packaged egg whites and liquid egg) - Catfish 	United States Department of Agriculture (USDA), printed with a USDA stamp 
- Shell eggs - Fish and fish products and shellstock - Dairy and dairy products 	Food and Drug Administration (FDA) Shellstock supplier must be listed on the current Interstate Certified Shellfish Shippers List
Imported foods	USDA, FDA, and U.S. Customs and Border Protection Foods must have English labeling
Locally grown crops, including honey and eggs	Nevada Department of Agriculture (NDA) Requires an NDA Producer Certificate
Locally produced food	Southern Nevada Health District (SNHD) Packaged foods sold for offsite consumption require SNHD approved labels