

CHAPTER 6 STUDY GUIDE / SLIDES 1-4

# Purchasing and receiving

A delivery passes only when its lawful source, product-specific temperature, condition and required records agree. A good result on one check does not excuse a failed result on another.

| What to recognize | What it establishes                                                                                                                                                        |
|-------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Lawful source     | The source complies with the laws governing that food and its supply. A short route, HACCP plan or business card alone does not establish this.                            |
| Inspection        | Applicable oversight of production and compliance. USDA FSIS is the Food Safety and Inspection Service, which inspects federally regulated meat, poultry and egg products. |
| Quality grading   | A separate service. USDA beef grades such as Prime and Choice describe quality characteristics. Grading is voluntary and does not prove safe transport.                    |
| GMP               | Good manufacturing practices: controls for producing, packing and holding food. This is not the restaurant receiving-temperature chart.                                    |
| PIC               | Person in charge. Ensures employees perform receiving checks, including verification of after-hours receipt and storage. Delegation does not remove oversight.             |

## Source examples

The model Code prohibits food prepared in a private home from being used or served in the establishment. Commercially hermetically sealed food, such as cans, comes from a regulated processing plant. Check local law before assuming a cottage-food permission authorizes restaurant supply.

A trained receiver, backup and delivery schedule are restaurant methods. Inspect promptly, protect accepted food and move it into appropriate storage. Do not convert a staffing preference into a universal FDA job-title rule.

Memory cues and recall practice: page 10.

## SLIDES 5-9 / PRACTICE Q4-Q9 AND Q28

# Receiving temperatures and next steps

TCS means time/temperature control for safety. All numbers here are Fahrenheit. Identify both the product and whether the rule concerns food temperature or equipment air.

| Product / condition             | Receiving check and required next step                                                                                                                                                             |
|---------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Ordinary cold TCS               | Food at 41 F or below. Example: cooked beans, cut melon or refrigerated liquid egg product, absent a lawful exception.                                                                             |
| Properly cooked, hot TCS        | Food at 135 F or above. An earlier proper cook does not authorize a hot receipt below 135 F.                                                                                                       |
| Raw shell eggs                  | Refrigerated-equipment air at 45 F or below. Immediately place eggs in equipment maintaining that air limit.                                                                                       |
| Milk with lawful allowance      | Where governing distribution law permits 45 F, that receiving allowance may apply. If accepted above 41 F, cool to 41 F or below within four hours.                                                |
| Shellfish with lawful allowance | Common specifications distinguish live shellstock (45 F air / 50 F internal) from shucked product (45 F). Verify the applicable rule. Qualifying warmer TCS receipts reach 41 F within four hours. |

## Clock example

Milk arrives at 44 F at 10:20 a.m. under a lawful 45 F allowance. It must reach 41 F by **2:20 p.m.** A delay before cooler placement does not restart the clock.

The shellfish numbers are conditional distribution examples, not blanket limits for all seafood. NSSP dealer rules have stage-specific alternatives. In practice questions, use the stated applicable allowance. Raw shell eggs have their own immediate-refrigeration instruction, not the milk four-hour cooling rule.

# Measurement, packages and condition

| Check            | How to interpret it                                                                                                                                                                                                                                            |
|------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Food measurement | Use a suitable, accurate, clean and sanitized probe. Place its sensing area correctly in a representative portion, away from bone, and wait for a stable reading.                                                                                              |
| Package screen   | Between flexible packages may support screening with an appropriate instrument and method. Infrared reads surfaces. Resolve doubtful or near-limit screens with valid product measurements.                                                                    |
| Frozen food      | Food labeled and shipped frozen by a processor must arrive frozen. The Code does not specify one numerical frozen-receiving limit for every product.                                                                                                           |
| Earlier abuse    | TCS food must be free of evidence of previous temperature abuse. Unusual large crystals, refrozen leakage and liquid stains can signal thawing/refreezing. A current frozen state does not erase that history.                                                 |
| Food barrier     | Reject leaking pouches, swollen cans, deeply dented cans and compromised seams. USDA guidance says to discard deeply dented cans even without a visible leak. A small surface dent in an otherwise sound can or a superficial outer-carton scuff is different. |

## Product condition recognition

FDA seafood guidance describes fresh fish as mild smelling, with flesh that springs back when pressed. Sour, rancid or ammonia odors are warning signs. Previously frozen fish may lack some fresh-fish appearance traits. Color alone cannot prove freshness or safety. Spoiled, slimy, moldy or decayed food is not acceptable because it is cold.

Shellstock means live molluscan shellfish in their shells. Check excessive mud, dead animals and broken shells, as well as identity and temperature. Normal smell and firm flesh never replace the required source, temperature or record checks. Do not taste suspect food.

# Dates, substitutions and supplies

| Distinction             | Meaning for the decision                                                                                                                                       |
|-------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Quality date            | Best-if-used-by generally indicates quality. It does not prove safe handling before that date or automatically mean food is unsafe afterward.                  |
| Safety-based date       | When a manufacturer determines a use-by date on a food-safety basis, date marking for applicable opened commercially processed RTE TCS food may not exceed it. |
| Required product date   | Some products have specific label requirements, such as the shucked-shellfish dates on page 5. Do not treat every date as optional quality advice.             |
| Ingredient substitution | Read the actual delivered label. Similar packaging, temperature or color does not establish identical allergens.                                               |
| Nonfood supplies        | Protect cups, lids and utensils from contamination before use. Keep chemical labels and separation intact.                                                     |

## Substitute sauce

The usual sauce has no sesame; the accurately labeled substitute lists sesame. The ingredient information must reflect the actual product. Comparing the label and notifying the team are useful restaurant procedures, not one universally required FDA handoff form.

## Two separate corrections

A leaking cleaner directly contaminates unpackaged disposable lids. Discard those lids and separate the chemical. Moving the cleaner prevents further exposure; it does not restore the contaminated single-use items.

RTE means ready-to-eat. The full storage/date-marking lesson follows in Chapter 7. A receiving rejection can also follow a stricter purchasing specification, but identify that as restaurant policy rather than a universal Code rule.

# Shellfish identity and the 90-day clock

Molluscan shellfish include oysters, clams and mussels. Use lawful sources and required identification. Interstate shipments follow the certified-shipper requirements. Recreationally harvested molluscan shellfish cannot be received for sale or service under this Code.

| Requirement                          | Recognition anchor                                                                                                                                                                   |
|--------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Source identity                      | Obtain the required legible tag or label. Missing identity cannot be replaced with a tag from another shipment or a record invented from memory.                                     |
| Container link                       | Keep tags/labels attached until the container is empty unless an allowed identification procedure applies. Maintain the source link through an approved chronological record system. |
| 90 calendar days                     | Record the date of the LAST sale or service from the container. Retain tags, labels or invoices preserving source identity for 90 days from that date.                               |
| Shucked package under 1/2 gallon     | Required label date: sell-by or best-if-used-by.                                                                                                                                     |
| Shucked package 1/2 gallon or larger | Required label date: date shucked. Capacity, not remaining volume, controls this distinction.                                                                                        |
| Commingling                          | Before a consumer orders, do not mix containers with different certification numbers, harvest dates or growing areas.                                                                |

**Two common mistakes**

Received June 2, last portion served June 6: the retention clock starts **June 6**. Two containers share a dealer number but differ in harvest date: they still cannot be bulk-mixed before customer orders.

# Fish for raw service

For covered fish served raw, raw-marinated or partly cooked in ready-to-eat form, verify the required parasite-destruction freezing evidence. A marketing term such as sushi grade does not document compliance.

| Situation                  | Evidence or limit                                                                                                                                                                                                         |
|----------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Restaurant freezes fish    | Record the required freezing time and temperature. Retain records for 90 calendar days beyond service or sale.                                                                                                            |
| Supplier freezes fish      | A written agreement or statement stipulating the required freezing time and temperature can substitute for restaurant freezing records. Retain required evidence for the same period.                                     |
| Aquaculture exception      | Open-water net pens or land-based ponds/tanks, with formulated feed containing no live parasites infective to the fish. Obtain the supporting supplier/aquaculturist statement and retain it 90 days beyond service/sale. |
| Other specified exceptions | Named tuna species; molluscan shellfish; scallop product consisting only of shucked adductor muscle; fish eggs removed from the skein and rinsed.                                                                         |

## Species and process both matter

The Code lists *Thunnus alalunga*, *T. albacores*, *T. atlanticus*, *T. maccoyii*, *T. obesus* and *T. thynnus*. Verify identity instead of extending the exception to every product called tuna. The list above follows the Code wording.

### A limited exception

Farm raised plus a 39 F arrival reading does not establish the feed and raising conditions. A valid parasite-freezing exception also does not excuse temperature abuse, contamination or histamine already formed.

Chapter 8 teaches the actual freezing schedules. A fish may meet receiving conditions for cooking without having the evidence needed for the planned raw service. Keep intended use explicit.

# After-hours receipt, rejection and recalls

| Situation                        | Complete the action                                                                                                                                                                         |
|----------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Key-drop delivery                | The supplier delivers without the receiver present. The PIC still ensures proper source, storage, temperature and protection checks.                                                        |
| Uncertain exposed food           | Keep affected food out of use while resolving history and identity. If safety cannot be established, do not release it for service; apply the appropriate rejection or disposition.         |
| Distressed goods held for credit | Use a designated segregated area separated from usable food, equipment, utensils, linens and single-service/single-use articles.                                                            |
| Unsafe food                      | Discard when required, including food from an unapproved source. Recondition only where a procedure accepted by the regulatory authority applies. Manager permission alone is not approval. |
| Recall                           | Match the notice identifiers. Stop use of affected product, including prepared food containing the ingredient. Follow the notice for return or disposal.                                    |

## Trace the ingredient

Lot R41 is recalled. An unmarked sauce pan might be R41 or unaffected R42, and some went into slaw. Hold the uncertain sauce **and the slaw** while tracing and following the notice. Missing identity does not prove either is safe.

A cold morning reading cannot erase an unknown dock exposure. Written delivery agreements, hold labels and credit logs are restaurant tools supporting the controls; they are not a single national form. FDA and USDA publish official recall information. Do not widen or narrow a recall solely by brand familiarity.

# Special products and source rules

| Product                     | What changes the decision                                                                                                                                                                                                               |
|-----------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Cut produce                 | Cut melons, cut tomatoes and cut leafy greens are TCS examples. Whole uncut produce is not automatically subject to the same 41 F TCS receiving limit.                                                                                  |
| Ice                         | Ice used as food or a cooling medium must be made from drinking water.                                                                                                                                                                  |
| Purchased prepackaged juice | Obtain from a processor with the required juice HACCP system. It must be pasteurized or otherwise treated for a five-log reduction of the most resistant microorganism of public-health significance.                                   |
| Milk and egg products       | Fluid/dry milk and milk products require pasteurization and applicable Grade A compliance. Frozen milk products require pasteurization. Egg products must be pasteurized. Specified cheese alternatives are not a fluid-milk exemption. |
| Wild-picked mushrooms       | Establishment approval is required unless the specified regulated-operation or regulated-processing-plant exception applies. Chef identification alone is not approval.                                                                 |
| Game animals and donation   | Game has specific lawful inspection/processing routes. Donation does not waive lawful source, preparation, packaging, labeling or receiving checks.                                                                                     |

HACCP means Hazard Analysis and Critical Control Point. Five-log means a 100,000-fold reduction, not sterilization. A warning label alone does not satisfy the receiving rule for purchased prepackaged juice. Juice packaged on the premises is a distinct situation.

Mushroom exceptions cover cultivated wild species from a regulated operation and packaged wild species from a regulated processing plant. Private hunting alone does not establish a lawful game-meat supply.

## SLIDES 25-26 / ALL PRACTICE QUESTIONS

# Reasoning and review map

Read the food, its condition and intended use. Identify whether the question asks about source, measurement, acceptance, the next step or the retention clock. Keep stated exceptions attached to the product they cover.

| Practice questions | Review here                                                              |
|--------------------|--------------------------------------------------------------------------|
| 1-3                | Page 1: lawful source, GMP and PIC oversight.                            |
| 4-9                | Page 2: temperatures, product exceptions and receipt-time arithmetic.    |
| 10-12 and 14       | Page 3: valid measurement, frozen history and food condition.            |
| 13 and 15-16       | Page 4: supplies, substitutions and safety-based dates.                  |
| 17-20              | Page 5: shellfish identity, dates, retention and commingling.            |
| 21-23              | Page 6: raw-fish evidence and limited exceptions.                        |
| 24-26              | Page 7: after-hours history, segregation and ingredient recalls.         |
| 27-30              | Page 8, plus page 2 for Q28: juice, cut produce, mushrooms and donation. |

After a missed answer, read the reason for **every choice**. Explain which fact makes the keyed answer fit and which fact makes your choice fail. The practice questions are original learning tools, not predictions or a guarantee of passing another exam.

## Primary references and edition boundary

Teaching basis: 2026 FDA model Food Code; locally adopted requirements govern operations. A certification exam transition to this edition is unconfirmed; check the provider's current exam guidance. NSSP 2023 supports shellfish distribution distinctions. FDA CGMP, USDA grading, USDA inspection, USDA dating, FDA seafood selection and FDA recalls provide the separately identified guidance.

## CHAPTER 06 | REMEMBER THE DIFFERENCE

# Receive, Then Complete the Next Step

**Source + temperature + condition + records: all must fit.**

A good temperature is not permission to ignore a broken seal or missing source identity. A quality grade is not evidence of safe delivery.

**41 / 135**

Ordinary cold TCS food: receive at 41 F or below. Properly cooked hot TCS food: 135 F or above. These are food temperatures.

**45 needs its qualifier**

Raw shell eggs: refrigerated-equipment air at 45 F or below, followed by immediate storage at that air limit. Milk may arrive up to 45 F where governing distribution law allows; when accepted above 41 F, cool to 41 F within 4 hours. Do not extend milk's rule to all food.

**90 starts LAST**

For molluscan shellfish identity records, write the last sale/service date and retain the source records for 90 calendar days from that date. Receipt date is not the starting point. Preserve container/source links.

**Frozen now vs. always controlled**

Food labeled and shipped frozen must arrive frozen and free of evidence of prior temperature abuse. Refrozen leakage or unusual crystals can require investigation. A current frozen state cannot erase an earlier failure.

**Use it on shift:** Milk lawfully arrives at 44 F at 10:20 a.m. Its four-hour cooling deadline is 2:20 p.m., not four hours after someone finally puts it away. The receipt and cooling checks answer different questions.

**Cover the answers. Explain the reason.**

**Last oyster served June 6; delivered June 2. Which starts 90 days?** June 6, the last sale/service date.

**Does "sushi grade" prove parasite destruction?** No. Verify the required freezing evidence or a documented, applicable exemption for the planned raw service.

**Review:** earlier guide pp. 1-3, 5-6. **Sources:** 3-202.11; 3-203.12; 3-402.11-.12; 3-501.14(C)-(D). Conditional milk distribution allowance; shellfish details remain in guide pp. 2, 5.

2026 FDA model Food Code