
	Banned Products List			Document #:	2.1.3
				Rev. #:	4
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Purpose:

The following “Banned Product List” has been developed to clearly identify products that may present a food safety risk if used in Sodexo foodservice locations. The products on this list should not be used in Sodexo operations at this time. The Quality Assurance & Food Safety Department will review this information periodically with Supply Management and update the list, as needed.

- **Raw sprouts (ALL varieties, i.e., alfalfa sprouts, mung bean sprouts, radish sprouts, etc.). Micro-greens are considered sprouts and should not be used raw.**
Due to foodborne illness outbreaks linked to contaminated seed sprouts (i.e., Salmonella, E. coli 0157:H7).
Reference: HACCP Manual, 1.2.5.10 – Raw Sprouts Policy
- **Raw / unprocessed Yuca (Cassava) Root**
Due to the potential for this product in a raw state to contain harmful toxins it cannot be served raw or unprocessed.
- **Un-pasteurized milk and milk products**
Reference: U.S. FDA Food Code, 3-201.13 and U.S. FDA “Grade A” Pasteurized Milk Ordinance
- **Ground beef from un-approved suppliers**
Not to be purchased or used in Sodexo or Sodexo Signature Brand recipes.
Reference: HACCP Manual, 1.2.5.11 – Ground Beef Policy. Exceptions procedure is outlined in this policy
- **Non-USDA shielded shell eggs (U.S.) or Non-Grade A eggs (Canada)**
Pasteurized shell eggs do not have the USDA shield; they are regulated by FDA.
Reference: HACCP Manual, 1.2.6.12 – Egg Safety Guidelines
- **Un-pasteurized liquid and frozen eggs / egg products**
Reference: HACCP Manual, 1.2.6.12 – Egg Safety Guidelines
- **Un-pasteurized apple juice or juice blends that include apple juice**
Reference: HACCP Manual, 1.2.5.12 – Unpasteurized Apple Juice Policy
- **Un-pasteurized juices for use in facilities serving a highly susceptible population**
Reference: U.S. FDA Food Code, 3-801.11
Highly susceptible population means persons more likely than other people in the general population to experience foodborne disease because they are:
(1) immune-compromised, pre-school aged children, or older adults, and
(2) obtaining food in a facility that provides services such as custodial care, health care or assisted living, such as a child or adult day care center, kidney dialysis cent, hospital or nursing home, or nutritional or socialization services such as a senior center.
- **MSG (mono sodium glutamate)**
Not to be added as a seasoning in Sodexo or Sodexo Signature Brand recipes. At the same time, we acknowledge the Food and Drug Administration (FDA) ruling that MSG is a safe product and continues to be a safe product when used according to manufacturing guidelines.
Reference: HACCP Manual, 1.2.6.1 – What You Should Know About MSG
Reference: U.S. FDA Food Code, 3-302.14

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- **Lemon juice or lime juice with sulfites**
Not to be used for the purpose of preserving fresh cut fruits and vegetables.
Reference: U.S. FDA Food Code, 3-302.14
- **Non-commercially caught fish and shell fish**
Reference: U.S. FDA Food Code, 3-201.14
- **Vacuum packed fresh raw fish (except as noted below)**
Reference: U.S. FDA Fish and Fishery Products Hazards and Controls Guidance, Chapter 13.
 Fresh raw fish that is vacuum packed carries a risk of developing Clostridium botulinum toxin and should not be purchased or used.
Exception: Vacuum packed fresh fish that is clearly identified on the packaging “10K OTR” (representing a 10,000 cc / m² / 24 hours Oxygen Transfer Rate) and not packed in oil can be used. The product must be kept at 40°F or less. If the packaging is not clearly marked “10K OTR” it should not be purchased or used.
- **Escolar and Oilfish**
FDA advisory – The consumption of this fish species can cause a lower intestinal illness called Gempylid Fish Poisoning due to the strong purgative oil found in the fish.
- **Fresh gulf oysters**
 Due to the high bacteria levels in the warm Gulf waters, purified or pasteurized oysters are recommended.
- **Non-commercially raised game animals**
Reference: U.S. FDA Food Code, 3-201.17
- **Non-inspected wild mushrooms**
Reference: U.S. FDA Food Code, 3-201.16
- **Home-canned foods**
Reference: U.S. FDA Food Code, 3-201.12. Food in a hermetically sealed container shall be obtained from a food processing plant that is regulated by the food regulatory agency that has jurisdiction over the plant.
- **Latex food handling gloves**
Sodexo announced its ban of latex gloves for use in foodservice in July 2004.
Reference: HACCP Manual, 1.1.4 – Food Safety Standards and Requirements, point A.4