

COMPASS GROUP

RED LIST PROHIBITED INGREDIENTS

Red-listed due to high risk and/or regulatory requirements



PROHIBITED PRODUCTS	PUBLIC HEALTH REASONS AND COMMENTS	ACCEPTABLE SUBSTITUTIONS
Raw (unpasteurized) milk	Illegal in U.S. Potential for illness due to <i>Campylobacter</i> , <i>Escherichia coli</i> , <i>Salmonella</i> , <i>Listeria</i> , <i>Brucella</i> , or <i>Shigella</i> .	Pasteurized milk
Raw or undercooked kidney beans Raw or undercooked cannellini beans	Eating raw or undercooked cooked dry kidney or cannellini beans can lead to symptoms of foodborne illness due to a naturally occurring toxic agent, phytohemagglutinin (glycoprotein lectin).	Canned kidney and cannellini beans Fully cooked kidney and cannellini beans <ul style="list-style-type: none"> Kidney and cannellini beans that have been soaked in water for at least 5 hours and then boiled in fresh water for at least 30 minutes Document boiling step
Raw and undercooked sprouts <ul style="list-style-type: none"> Prohibited sprouts include (but not limited to) alfalfa, broccoli, clover, dill, garlic, kidney bean, mung bean, mustard, navy bean, pinto bean, pumpkin, radish, soybean, and sunflower. Prohibited sprouts DO NOT include wheatgrass. 	Raw and undercooked cooked sprouts associated with foodborne illness outbreaks caused by <i>Salmonella</i> , <i>E. coli</i> , and <i>Listeria</i> .	Fully cooked sprouts <ul style="list-style-type: none"> Cooked to a temperature of 155°F for 17 seconds or Included in a dish where all ingredients are cooked to a minimum temperature of 155°F for 17 seconds Canned sprouts
Unpasteurized juice and cider	Potential foodborne illness risk caused by <i>E. coli</i> , other bacteria, and parasites.	Pasteurized juice and cider Fresh-squeezed juice that is: <ul style="list-style-type: none"> NOT provided to a Highly Susceptible Population Made to order Packaged for retail sale within 24 hours AND the package is properly labeled with statement: "WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems." Kept at 41°F or below
Wild-harvested mushrooms	Inability to differentiate between toxic and non-toxic species.	Wild mushroom species cultivated, harvested, processed, and packaged by a commercial, regulated supplier.

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Wild game	Wild game may be contaminated with viruses, bacteria, parasites, prions, or rickettsia that cause illness in humans.	Commercially raised, USDA- or state-inspected game
Recreationally caught (wild) fish and seafood	Potential for contamination with virus (Hepatitis A, Norovirus), bacteria (<i>Vibrio</i> spp.), or biological toxins. Endangered species and limited harvest restrictions.	Fish from approved suppliers
Raw or undercooked fiddleheads	Gastrointestinal illness caused by naturally occurring toxin in raw or undercooked fiddleheads	Fully cooked fiddleheads <ul style="list-style-type: none"> Fiddleheads that have been boiled for at least 15 minutes or steamed for at least 12 minutes.
Escolar (also known as Walu)	High wax ester content of the fish may result in oily diarrhea (keriorrhea) and gastrointestinal distress.	N/A
Undercooked ground beef	Potential for foodborne illness due to <i>Escherichia coli</i>	Fully cooked ground beef <ul style="list-style-type: none"> Cooked to an internal temperature of 155°F for 17 seconds
Pufferfish	Neurological complications caused by naturally occurring tetrodotoxin found in parts of the pufferfish.	N/A
Raw or undercooked cassava	Gastrointestinal illness caused by naturally occurring cyanogenic glucosides found in raw or undercooked cassava.	Fully cooked cassava
Raw and undercooked enoki mushrooms	Raw and undercooked enoki mushrooms are associated with foodborne illness outbreaks due to <i>Listeria monocytogenes</i>	Fully cooked enoki mushrooms
Activated Charcoal Activated Carbon	Prohibited by FDA for use as a coloring agent Potential to cause nutrient deficiencies and dehydration. Potential to reduce effectiveness of some medications	Squid ink Black cocoa powder Food grade black food coloring Mixing dark, food grade pigments

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RED LIST PROHIBITED CHEMICALS & EQUIPMENT

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PROHIBITED PRODUCTS	PUBLIC HEALTH REASONS AND COMMENTS	ACCEPTABLE SUBSTITUTIONS
Latex, single-use gloves	Latex gloves expose sensitive individuals, both associates and guests, to natural rubber latex, and consequent allergic reactions such as skin rashes; hives; flushing; itching; nasal, eye, or sinus symptoms; asthma; and shock. In addition, there is a potential for latex glove users to develop an allergy to natural rubber latex with ongoing exposure over time.	Non-latex gloves such as nitrile, polyethylene, polyvinyl, etc.
Sponges	Sponges are difficult to clean once they have come in contact with food particles and other contaminants found in a kitchen. Sponges provide a harborage point for microorganisms. Sponges are prohibited in the Compass Food Safety and Quality Assurance Manual.	Brushes made of non-metal material, such as nylon Towels Scrub pads made of non-metal material, such as nylon
Metal abrasives, including metal scouring pads (i.e. steel wool and copper wool) and brushes with wire or metal bristles (i.e. grill brushes)	Metal abrasives can damage the finish of nonstick cookware and bakeware. Metal abrasives can shed metal particles and create a physical hazard.	Scrub pads made of non-metal material, such as nylon Brushes made of non-metal material, such as nylon
Bleach	Mixing bleach and onsite chemicals containing ammonia releases toxic vapors. Exposure to bleach can cause irritation or damage to skin, eyes, and the respiratory tract.	Bleach may be used in units if: <ul style="list-style-type: none"> • Client dictates it be available for limited, specific disinfecting procedures • Safety Data Sheets (SDS) are available for the bleach • Associates are trained on safe use • Proper personal protective Equipment (PPE) is worn Approved Diversey sanitizers and disinfectants (i.e. J-512 or Oxivir Tb)
"Palm leaf" dinnerware manufactured from <i>Areca catechu</i> leaves	Prohibited by FDA due to the inability to meet GRAS criteria. Potential to leach toxic chemicals (alkaloids) which can cause a variety of negative health effects, including cancer.	Dinnerware made from other plant-derived material