

Food Safety Conversation No22: Food Transportation

Key Learning	What You Need To Know
--------------	-----------------------

Poor transportation can put our customers at risk, this will help you reduce the risks around microbiological, chemical and physical contamination, and demonstrate proper temperature controls



Typical controls of food transportation include:

- Transport cold food at +8°C (+5°C Ireland) or lower
- Transport hot food at +63°C or hotter
- High risk foods served cold which are transported above +8°C (+5°C Ireland) must be used / served within 2 hours
- High risk foods to be served at ambient temperature which is transported above +8°C (+5°C Ireland) should be held at ambient for a maximum of 2 hours including transit, display and service time
- Separate food safe containers must be provided for the transport of raw and ready to eat foods
- Transport all food in suitable containers, covering or wrapping the food and transporting in a clean vehicle.
- Ensure allergen records are provided for all transported foods
- Any food held above +8°C (+5°C Ireland) must be discarded after a maximum of 4 hours
- Food below +63°C can be reheated to +75°C (+82°C in Scotland) if not previously reheated
- At end of service discard any leftover food
- Select one hot food item & one cold item per box/container and record the temperature of the food on despatch ensuring you capture the temperature and time of dispatch
- On arrival record the time and the temperature of food as appropriate
- Unit manager to check and sign prior to filing
- Ensure the daily vehicle safety checks are completed before departure



HACCP Stages	Colleague Validation	More Information
--------------	----------------------	------------------

- Food preparation
- Cooking
- Food Service

1. What Temperature are colds food transported
2. What Temperature must hot food be transported at
3. At end of service what happens to left over foods that have been transported
4. How many items must be checked prior to despatch?

More information can be found within the **Good Hygiene Practice Guide No: 22 Food Transportation** and the HSE website