

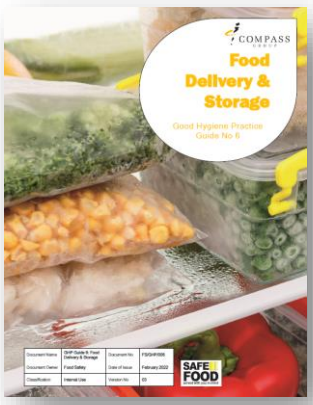
# Food Safety Conversation No6: Food Delivery & Storage

## Key Learning

## What You Need To Know

Properly inspecting and checking delivered food products is an essential step to ensure food quality and safety. Storing food under the right environmental conditions will help to prevent food poisoning bacteria from multiplying

- ALWAYS ensure raw and ready to eat foods are kept separate during delivery, receipt and storage.
- Check all food deliveries for shelf life, damaged packaging, and signs of pest damage / infestation. Record all checks on the Food Delivery Record form.
- Check the temperatures off all chilled and frozen food deliveries. Ensure the foods are within the acceptable temperature ranges - Frozen foods: between -18°C to - 23°C - Chilled foods: below +5°C.
- Check either by taking a copy of the printed vehicle digital temperature display reading or by recording between pack temperature readings.
- Store foods at the correct temperatures: Frozen foods -18°C to -23°C / Chilled foods 0°C to +5°C.
- Ambient foods - keep in cool, dry and well-ventilated conditions.
- Check shelf life of foods in storage and adopt the “first in first out” rule when replenishing stock.
- Keep cooked and raw foods in separate refrigerators and freezers where possible or store so that ready to eat foods are above unwashed salads, raw fruit and vegetables, and raw meat.
- Dry goods must be stored off the floor on suitable shelving, with access all round for cleaning and inspection. Opened packages must be sealed or decanted into suitable lidded containers.
- Monitor the operating temperature of all refrigerators and freezers at least twice per day or three times if operating a 24hr / night shift service.
- A food simulant (butter, lard, jelly) is the most accurate way to monitor the operating temperature of refrigerators. Use a probe thermometer to probe the food simulant and record the temperature.
- Check the accuracy of all probe thermometers every month.



## HACCP Stages

## Colleague Validation

## More Information

- Receipt
- Storage

1. What should you check during food deliveries?
2. What are the correct operating temperatures for refrigerators and freezers?
3. How do you avoid cross contamination of ready to eat foods during storage?
4. How do you check the operating temperature of refrigerators?

More information can be found within the **Good Hygiene Practice Guide No: 6 Food Delivery & Storage** and the HSE website