

Food Transportation

Good Hygiene Practice
Guide No 22



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HACCP Chart Reference

Food Storage / Counter Service / Hospitality

Legal Requirements

Cold Food Display

It is a legal requirement that cold food is kept at +8°C or below (+5°C or below in Ireland). It is therefore recommended that chilled food transportation storage containers maintain food +8°C or below (+5°C or below in Ireland).

Exception: The law allows cold food to be displayed out of chilled storage (above +8°C) (above +5°C in Ireland) for sale or service, for a single period only of up to 4 hours post production.

Hot Food Display (Hot Holding)

Food must be cooked/reheated thoroughly and piping hot before being placed into hot hold food transportation containers. Food in hot holding must be kept above +63°C.

Exception: The law permits hot food to be displayed out of temperature control for a single period only of up to 2 hours post cooking

Definitions

The definition of food transportation includes wherever food is prepared or cooked ready for service and then placed into food transportation containers for delivery to another location outside the main building or unit within which it was made.

This would include delivery of food to units off the site / campus or to a different address location

Food transportation would typically include delivery via a vehicle



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HACCP Chart Reference

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Use of vehicles:

Where vehicles are used for the transportation of food to other units it is important that a number of checks are undertaken to ensure the vehicle is clean and safe to use before departure.

Compass Rules:

- The vehicle is appropriately taxed and insured for use.
- All colleagues operating the vehicle have an appropriate driving licence and have completed a license check via the DVLA.
- The vehicle is roadworthy and safe to operate.
- Ensure the daily vehicle checklist is completed before use.
- The vehicle is clean inside and fit to transport food.
- All food items are covered / wrapped and transported in suitable containers to minimise foreign body contamination during transit.
- Raw and ready to eat foods are segregated during transit.
- Food storage containers are suitable secured during transit to minimise food spillage during the journey.
- All food transportation vehicles are cleaned after use.



SAFETY FIRST in everything we do		COMPASS GROUP UK & IRELAND - WEEKLY VEHICLE CHECK																														
VEHICLE:		REG NO:		UNIT No:		MONTH:																										
MOT CERTIFICATE EXPIRY DATE:		ROAD FUND LICENCE EXPIRY DATE:		SERVICE FREQUENCY																												
Items to check	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	
Parking brake operation																																
Footbrake operation																																
Horn working																																
Mirrors adjusted correctly																																
Reversing alarm working																																
Vehicle lights working																																
Indicators working																																
Seatbelt operation																																
Dashboard warning lights																																
Windscreen wipers effective																																
Screen wash level																																
Brake fluid level																																
Engine oil level																																
Radiator coolant level																																
Power steering fluid level																																
Tyre pressure (inc. Spare)																																
Tyre tread depth (inc. Spare)																																
Security of couplings																																
Steps and handholds																																
Clean exterior																																
Clean interior																																
Vehicle ready for use																																
<ol style="list-style-type: none"> 1. Tick boxes to confirm a check has been made at least once weekly or when driver changes 2. Identify where the action points are required with an "X" 3. Initial the appropriate box to identify the date when the action has been carried out. 4. Enter comments to identify persistent or serious problems/defects and report this to management. 5. Initial box to confirm vehicle ready for use. 		DEFECTS																														

