

DELIVERY

HAZARD ANALYSIS RECORD



HAZARDS

- Multiplication of food poisoning bacteria
- Cross-contamination
- Physical contamination
- Chemical contamination
- Allergen contamination



CONTROLS

- Only purchase and receive deliveries from approved food suppliers
- Carry out inspection of all food deliveries
- Check temperature of chilled and frozen deliveries
- Place foods into chilled and frozen storage without delay
- Check packaging is intact and not damaged or split



CHECKS

- Chilled food received between +1°C and +8°C (+1°C and 5°C for R.O.I. and Healthcare)
- Frozen food received below -18°C critical limit -15°C (-18°C Ireland)
- Check delivery is in good condition, free from pests and within shelf life
- Record findings on **Food Delivery Record** form
- Reject unsatisfactory deliveries and contact Foodbuy Online



GOOD HYGIENE PRACTICE

- Check foods for signs of pests - gnaw marks, holes in packaging or spilled product
- No food left outside unattended
- Raw and ready to eat foods are separated
- Wash hands after receiving deliveries