

Food Safety Conversation No6: Food Delivery & Storage

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Key Learning	What You Need To Know	
<p>Properly inspecting and checking delivered food products is an essential step to ensure food quality and safety. Storing food under the right environmental conditions protects it from contamination and prevents bacterial growth.</p>	<ul style="list-style-type: none"> • 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 or 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 required temperature ranges. Frozen foods must be -18°C to -23°C and chilled foods must be at or below +5°C. • For all chilled or frozen deliveries either take a copy of the printed vehicle digital temperature display reading, take between pack temperature readings using a dedicated probe thermometer or use an infrared thermometer to check the temperature of foods. In ROI a physical between pack temperature reading is required. • Store foods at the correct temperatures: Frozen foods must be -18°C to -23°C and chilled foods 0°C to +5°C. • Ambient foods must be stored in cool, dry and well-ventilated conditions. • Make sure all foods are labeled and dated, and adopt the “first in first out” rule when replenishing stock. • Raw foods must be separated from cooked and ready-to-eat foods, ideally by storing them in separate fridges. Alternatively store ready-to-eat foods above eggs and unwashed fresh produce. Raw meat, poultry and fish must be stored below all other foods. • 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. • Fridge temperatures must be checked and recorded twice a day, freezers once per day. The first check should take place within 1 hour of the kitchen opening. • A food simulant (lard, jelly, water bottle etc) must be used for manual fridge temperature checks, either using a probe thermometer or an infrared thermometer. • Check the accuracy of all probe and infrared thermometers every month. 	
HACCP Stages	Colleague Validation	More Information
<ul style="list-style-type: none"> • Receipt • Storage 	<ol style="list-style-type: none"> 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? 	<p>More information can be found within the Good Hygiene Practice Guide No: 6 Food Delivery & Storage and the HSE website</p>