Transport and Delivery

Examples of food

What can go wrong here? (Hazards)	What can I do about it? (Control/Critical Limits)	How can I check? (Monitoring/Verification)	What if it's not right? (Corrective Action)
Contamination of food with food poisoning bacteria.	Make sure food is protected by using clean packaging/ containers. ☐ I do this Make sure delivery vehicle is clean. ☐ I do this	Check packaging/containers for signs of damage and contamination. ☐ I do this Check that delivery vehicle is clean. ☐ I do this	Discard food if you think it's unsafe Review cleaning schedules and practices
Cross contamination from raw to ready-to-eat foods.	Keep raw and ready-to-eat foods separate during transport and distribution. ☐ I do this	Check raw and ready-to-eat foods are kept separate ☐ I do this	Discard food if you think it's unsafe. More supervision/ better training/ retraining of staff.
Growth of food poising bacteria	Make sure: • Chilled food is transported at 0°C to 5°C • Frozen food is transported at less than or equal to -18°C • Hot food is transported at or above 63°C	Following transport: • Check temperature of chilled food • Check temperature of frozen food • Check temperature of hot food (Record on SC9, sec 5, pg 12) (Sanitise probe before and after use)	Discard food if you think it's unsafe Review temperature control methods during transport

Advice on Transport and Distribution of Foods

If you supply hot, chilled or frozen food to outside catering operations or other retail/catering businesses care should be taken to prevent food being contaminated during distribution and delivery to customers.

Ready-to-eat food supplied from a catering business is at risk from contamination with food poisoning bacteria from raw food if both are transported together. It is essential that both raw and ready-to-eat foods are fully wrapped and kept separate during transportation.

Separate, clean, food grade containers should be used for food in transit. Delivery drivers handling both raw and ready-to-eat foods should exercise good personal hygiene and wash their hands regularly.

What to do if things go wrong

If you think that ready-to-eat food has been contaminated by raw food it should be disposed of.

Temperature Control

- In order to prevent the growth of harmful bacteria cold food should be transported and distributed at a temperature of 5°C or below; hot ready-to-eat food at a temperature of 63°C or hotter and frozen food at a temperature of less than or equal to -18°C .
- The transport vehicle or containers must be capable of maintaining the foodstuffs at the appropriate temperatures and allow the temperatures to be monitored.
- It is important that the temperature of the food is measured using designated calibrated thermometers.

What to do if things go wrong

If during transportation the temperature of:

- **Cold food is found to be above 5°C**
- **Hot ready-to-eat food is below 63°C**
- **Frozen is above -18°C**

You will have to decide if the food is safe. Food should be disposed of if there is any doubt about its safety. Advice should be sought from your local Environmental Health Officer if necessary.

Customer Traceability for Supplying other Retail/Catering Businesses

All food businesses must have an effective customer traceability system, i.e. be able to trace food one step forward to the customer. For more information see section 4, page 3 on Traceability.