

ACCP/07: TRANSPORTATION OF FOOD

Hazards

1. *Cross-contamination; with allergenic ingredients during transportation*
2. *Lack of information; dishes not labelled, no valid information on ingredients used*

| Controls & Critical Limits | Monitoring Procedure | Frequency | Control Sheet | Corrective Action & By Whom |
|--|----------------------|-------------------------------------|---------------|--|
| Transport allergenic and non-allergenic foods separately | Visual check | Prior to, and during transportation | | Reorganise stacking of food and discard food that is potentially contaminated with allergens (LM) |
| Food effectively wrapped | Visual check | | | Cover dishes effectively (FH) |
| Food clearly labelled | Visual check | | | Label food correctly (LM) |

For additional information on this subject please refer to the following procedures in the 'Food Safety Manual 2019':

- *Section 4: Food Allergens - FA/05: Control of allergenic ingredients*

| Version | Date of issue | Author | Endorsed by |
|---------|---------------|-------------------------------------|--|
| V1 | June 2020 | Graham Day; Health & Safety Adviser | Graham Hakes; Senior Health & Safety Adviser |