

CCP/11: TRANSPORTATION OF FOOD

Hazards

1. **Microbiological**; germination of spores, growth of pathogenic bacteria and/or formation of toxins as a result of temperature abuse
2. **Microbiological**; cross-contamination of pathogenic bacteria as a result of poor working practices
3. **Microbiological**; extended shelf-life resulting in food spoilage
4. **Physical**; contamination as a result of foreign objects finding their way into food
5. **Chemical**; contamination as a result of chemicals being transported at the same time

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Vehicle operates 1°C - 5°C	Sample temperature of vehicle	Prior to transportation		If operating > 1°C to 5°C re-set temperature settings (LM) If defective contact maintenance contractor (LM)
Ambient food (buffets) delivered in 30 minutes	Assess delivery times	Ad-hoc basis		Reduce amount of time allowed for display (FH)
Chilled food at < 8°C	Sample temperature of food	Upon receipt		Decant into chilled storage immediately (FH)
Frozen food > -18°C	Sample temperature of food	Upon receipt		Decant into frozen storage immediately (FH) Reject defrosted food at point of delivery (FH)
Hot food > 63°C	Sample temperature of food	Upon receipt		
Raw and cooked foods stored separately	Visual check	During process		Separate and discard potentially contaminated food (LM)
All food covered	Visual check	Prior to transportation		Cover food effectively (FH)

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

- Section 2: Operational Standards - OS/07: Preparation of food

Version	Date of issue	Author	Endorsed by
V3	June 2020	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser