

CP/01: DELIVERY & RECEIPT OF FOOD

Hazards

1. **Microbiological**; germination of bacterial spores, growth of pathogenic bacteria and formation of toxins as a result of temperature abuse
2. **Microbiological**; cross-contamination of pathogenic bacteria as a result of bad storage during transportation
3. **Microbiological**; food not of the quality demanded caused by food spoilage bacteria and/or expired shelf life
4. **Physical**; presence of intrinsic and extraneous contamination

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Raw/cooked food in separate containers	Visual check	Upon delivery		Reject contaminated food (FH)
Free-from bruising, poor quality, food spoilage etc.	Visual check			Reject sub-standard food (FH)
Packaging intact i.e. no damage	Visual check			Reject food with sub-standard packaging (FH)
Free from intrinsic contamination i.e. soiling, stones, insects/larvae	Visual check			Reject food that is excessively contaminated (FH)
Free-from; pests, wood, metal, glass, plastic etc.	Visual check			Reject food that is physically contaminated (FH)
Perishable food (<8°C)	Temperature sample		<i>TM/03 Receipt of food</i>	Reject perishable food > 8°C (FH)
Frozen food (-15°C to -18°C)	Temperature sample Visual/physical check		<i>TM/03 Receipt of food</i>	Reject defrosted food or > -15°C (FH)
Hot food (>63°C)	Temperature sample		<i>TM/03 Receipt of food</i>	Reject food < 63°C (FH) Review process for delivery and receipt of food (LM)

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

• Section 2: Operational Standards - OS/03: Receipt of food

• Section 2: Temperature Monitoring - TM/01: Temperature Monitoring

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