



DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT

1555 North 17th Avenue
Greeley, CO 80631

www.weldhealth.org

Keeping Foods Safe During Transportation

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There are many steps in the food production chain in which food can become contaminated.





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Facility transports their own food and is responsible for keeping foods safe



Facility receives food from a distributor and is ensuring distributor kept foods safe during transport





How to keep food safe during transport

- Keep potentially hazardous foods (PHF) cold at 41 F or below or hot at 135 F or above.
- Equipment? long distance versus short distance, weather, quantity, etc.
- Minimize time food is out of temperature
- Verify temperatures of food when picking up and dropping off (temp logs)





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How to keep food safe during transport

- Raw foods stored away from ready-to-eat foods
- Food is transported separate from any chemicals, animals, or other objects that might contaminate the food
- Food is not allowed to be stored in your home



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How to keep food safe during transport

- Ensure that all food items are properly covered before being transported
- Delivery vehicle and transportation containers are kept cleaned, free of pest, and in good repair
- Employees have knowledge of food safety



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How to ensure supplier kept foods safe during transport:

- Verify the internal product temperature of PHF (logs)
- Check frozen items for temperature abuse (ice crystals)
- Examine the delivery for signs of damage
- Storage of ready-to-eat foods and raw animal proteins
- Foods in original packaging
- Check for signs of pests and cleanliness





An inspector may ask...

- Do you pick-up food or ingredients from another location with a personal or work vehicle?
- What do you use for temperature control of potentially hazardous foods during transport? Are you traveling a long distance or short distance?
- Do you have a place where you log the temperatures during transport? Sometimes inspectors will ask to review these logs.
- Do you use the same vehicle to transport animals or chemicals that you do to transport food?
- Do you transport food to an off-site location?





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An inspector may ask...

- What time do you receive your deliveries and is there someone here to receive the delivery?
- Do you verify the temperature of the products?
Logs?
- Do you know how to evaluate the food for signs of temperature abuse or damage?
- During a delivery, do you check for cross contamination between raw foods and ready-to-eat foods?





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Questions?