

OS/14: Transportation of food

1.0 Introduction

1.1 This procedure relates to any vehicle used for the transportation of food and also containers such as; trolleys, bags, boxes, trays and crates.

2.0 Vehicles

2.1 Vehicles used for transporting 'high-risk' food must be fully enclosed and capable of being effectively cleaned and disinfected.

2.2 Vehicles used for the transportation of 'high-risk' foods requiring chilled temperatures must be capable of maintaining those temperatures.

2.3 Vehicles must be cleaned and disinfected in line with the daily cleaning schedule.

2.4 Vehicles must be kept in a good state of repair to aid effective cleaning and disinfection, and reduce the risk of contamination.

3.0 Containers for transport

3.1 Containers must be appropriate and fit for purpose and should be constructed of food-grade material in order that do not give rise to contamination and that they may be readily cleaned and disinfected.

3.3 Containers used for transporting food must be cleaned and disinfected on a regular basis and must not be used for other substances e.g. chemicals.

4.0 Transportation of food

4.1 All food must be effectively wrapped and protected from extraneous contamination prior to and during transportation.

4.2 Raw and cooked foods may be transported at the same time; however provision must be made for the effective separation of products to prevent cross-contamination.

4.3 In the event that 'high-risk' food may have become contaminated from contact with raw food it must be discarded.

4.4 Non-foodstuffs, for example; chemicals may be transported at the same time as foodstuffs; however provision must be made for the effective separation of products to prevent contamination.

5.0 Temperature control

5.1 During transportation the following temperatures must be maintained:

- chilled 'high-risk' food at < 8°C;
- frozen food at -1 °C to -18°C; and
- hot food at > 63°C.

SECTION 2 - OPERATIONAL STANDARDS

- 5.2 Where applicable, prior to transportation and upon receipt of chilled/frozen/hot food it will be the responsibility of the senior chef on duty or authorised person to ensure that the time and temperature of food is taken and recorded. Refer to **TM/11: Transportation of food**.
- 5.3 The method of maintaining legal temperature requirements will be dependent on the duration of the journey and how often the vehicle/container is to be opened during that journey.
- 5.4 In the event that buffet items during distribution cannot be maintained at < 8°C owing to conditions beyond control then a 2½ -hour rule will be applied, which must include the transportation and ambient display of food. After this time has lapsed such food must be discarded.
- 5.5 Where the control of temperature is dependent upon the insulation only, it is imperative that food is either cooled or reheated effectively prior to dispatch.

6.0 Food allergens

- 6.1 Where there is potential for cross-contact allergenic ingredients must be kept separate to other foods.
- 6.2 Where dishes have been brought in or made on-site and are deemed to be 'free from' a specific food allergen then they must be protected from unintentional cross-contact from extraneous sources.
- 6.3 Where there is reason to believe foods may have been in contact with allergenic ingredients then it must be discarded.

Version	Date of issue	Author	Endorsed by
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