Transporting food

K Know

What do you need to know?

- Food can become unsafe at any point in the supply chain.
- If a food needs to be kept under temperature or humidity control to stop bugs from growing to levels that will make people sick, it is important to make sure temperature/humidity is kept constant through the whole chain – including while being transported.
- While food is being transported, the vehicle it's being transported in should be considered a food premises or food room – keep it clean and separate food as you would in a kitchen or store room.
- Food and non-food goods need to be kept separate.
- Only use vehicles suitable for the type and amount of food being transported.
- If you are contracting someone else to transport food, you need to check that they are a registered food business.

D Do

What do you need to do?

- All parts of the vehicle that you use to transport food or food equipment must be clean (and sanitised if going to be in direct contact with ready-to-eat food).

D

Do

- Always transport and deliver food at the correct temperature:
    - keep frozen food frozen,
    - transport chilled food cold (at or below 5°C) and monitor this regularly (using a thermometer or equivalent),
    - transport hot food hot (above 60°C),
    - only deliver food in the temperature danger zone (5°C-60°C) if it's going to be eaten within 4 hours of entering the temperature danger zone.
- Control and check humidity or atmosphere conditions where this is required to keep food safe.

S

Show

What do you need to show?

- Show your verifier:
    - how you check food is kept at the correct temperature and/or humidity when being transported,
    - how you control temperatures and keep foods separate while transporting food,
    - your vehicle(s) used for transporting food.

Will you keep records for this?

- You must keep temperature and/or humidity records for each transport vehicle and transport run, where these are required to be controlled.