



Transporting food

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Know

Useful things to know

- Anyone transporting food should keep it safe and suitable.
- During transport, food can become unsafe and unsuitable as it can get damaged, contaminated, or have temperature fluctuations.
- While food is being transported, the vehicle it is 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.
- 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.
- Food and non-food goods (for example chemicals) that could contaminate food need to be kept separate.
- When transporting food that would normally be kept cold or hot, you must take steps to keep the food out of the [temperature danger zone](#) (5°C to 60°C) to stop bugs growing.
- If hot or cold food will be consumed within 4 hours, then it does not need to be kept under [temperature control](#).
- If you are contracting someone else to transport food, you need to check that they will transport it safely (for example within appropriate time/temperature parameters).

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- If you import food and drink, then you are responsible for the safe transport of it from the time it arrives in New Zealand until you sell it.

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Rules you must follow

- If transporting food that must be kept cold always use (tick which one you/your [staff](#) use):
 - ☐ a freezer/chiller vehicle
 - ☐ a chilly bin with ice blocks in an insulated container
 - ☐ other (write the method you/your staff use here: _____)
- You must manage anything that could cause contamination (for example animals kept out of parts of vehicle used for food, chemicals to be transported in a separate location).
- You must ensure that any parts of the vehicle that contain food are clean (and sanitised if its going to be in direct contact with food).
- Always transport and deliver food at the correct temperature:
 - keep frozen food frozen,
 - transport chilled food at or below 5°C and monitor this regularly (using a thermometer or equivalent),
 - transport hot food above 60°C.
- If delivering chilled or hot food that cannot be temperature controlled (for example is transported in the danger zone 5°C to 60°C, you must follow the requirements of the 2 hour/4 hour rule outlined in the '[Safely storing and displaying food and drink](#)' [orange] card.
- Control and check humidity or atmosphere conditions where this is required to keep food safe.

Things to show your verifier

- Show your verifier:
 - your vehicle used for transporting food,
 - what method you use to maintain temperature and protect food from contamination while transporting food,
 - how you check food is kept at the correct temperature and/or humidity when being transported,
 - how you know your food is being kept safe and suitable when being delivered by a third party,
-  Your verifier will ask to see your temperature and/or humidity **records** for each transport vehicle and transport run, where these are required to be controlled.