

# **Step 19- Transport of cold food**

## **Hazards**

- Multiplication of pathogens.
- Contamination with pathogens and/or chemicals.
- Contains allergens

## **Controls**

- Cold meals should be placed in an insulated cold box or refrigerated vehicle to maintain the temperature to  $<5^{\circ}\text{C}$  during transport to the place of consumption or transported in refrigerated vehicles
- Food should be suitably covered/ protected and placed in appropriate containers.
- Containers used for transporting food should not be used for transporting anything that could result in contamination of food, e.g. chemicals or contaminated raw food.
- Maintain cold boxes in suitable and hygienic conditions.
- All transported food should be suitably protected from waste. No open waste or black sacks to be transported with ready to eat food.
- Vehicles which have transported waste food/refuse or chemicals must be thoroughly cleaned.
- Ensure all cold foods that are to be transported are labelled to inform of what allergens they contain or accompanied by a EPSYS standardised recipe.

## **Critical limits**

- Maximum time of 1 hour above  $8^{\circ}\text{C}$  once food has been placed into cold transport to the time which it is made available for eating or placed into further refrigeration.

## **Checks and records**

- Check and record temperatures of food prior to placing in the container and at point of delivery on a daily basis.
- Check temperature of refrigerated vehicles.
- Check and record conditions of packaging and containers on a daily basis.
- Cleaning schedule for internal vehicle clean.

## **Corrective actions**

- Discard cold food which is kept above  $8^{\circ}\text{C}$  for more than 1 hour.
- Re-clean vehicle/cold boxes.
- Report to Head Chef.
- Discard contaminated food or food in damaged packaging.
- Review systems/training.
- Retrain team members.
- Replace damaged cold boxes.



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### Summary

**Cold transport of food, for example for a buffet or for further preparation at another location, represents a stage in the food process where time and temperature controls .**

### What could happen

**Chilled food, meant for buffet use or for use in a separate kitchen, such as being reheated in a microwave prior to service, is transported in poorly maintained conditions, offering potential for contamination of the food or food becomes contaminated due to lack of temperature controls in place.**

### Procedure

- Where possible, food should be covered at all times whilst being transported.
- Ensure all cold foods that are to be transported are labelled to inform of what allergens they contain or accompanied by a EPSYS standardised recipe.
- Movement of food should be planned. This will ensure that there are adequate facilities available for food storage, such as chilled holding equipment.
- Vehicles used for transporting meals should **not** be used for transporting waste food/refuse/chemicals at the same time as ready to eat food.
- Vehicles which have transported waste food/refuse or chemicals must be thoroughly cleaned internally prior to transport of any ready to eat food.
- Vehicles used for transporting meals should be kept in a clean and hygienic state.
- Containers used for transporting food should not be used for transporting anything that could result in contamination of food, e.g. chemicals or contaminated raw food.
- Any other relevant allergen info must be available also