

## Hygiene Guidelines on Food Transportation

### Objective:

This guideline is intended to remind the food industry about the food hygiene and safety issues they should pay attention to when transporting food by vehicles.

### Scope:

Food producers and traders, such as food suppliers, retailers, etc., that use vehicles to transport food.

### Points to Note during Food Transportation

#### 1. Proper Protection of Food

- Food should be stored and transported according to their categories, for example: transport raw food and cooked food separately to avoid cross-contamination;
- Non-packaged ready-to-eat food should be protected properly or stored in appropriate and lidded containers;
- Food should be protected from direct sunlight or rain during transportation;
- Food transportation vehicles should not be used for transporting other goods (especially chemicals and waste).

#### 2. Paying Attention to Transportation Temperature and Time

- Food should be transported by vehicles fitted with temperature monitoring equipment, with chill temperature at below 5°C, freezing temperature at -18°C or below, and hot-holding temperature at above 60°C;
- Before loading food which needs to be kept at low temperature (such as refrigerated or frozen food), the temperature monitoring equipment of the transportation vehicle should be checked to ensure that it functions effectively and the temperature in the compartment reaches the appropriate level;

- The transportation time should be kept as short as possible. For food that should be stored at low temperature, keep the compartment door closed as often as possible to maintain temperature of food;
- When transporting food in vehicles without temperature monitoring equipment, cold food or hot food should be kept in insulated containers, for example, place cold food in an insulated container with ice cubes or dry ice to keep food cold.

### 3. Vehicle Cleaning and Maintenance

- Ensure that the compartment is clean and in good hygienic condition. Vehicles and relevant equipment should be cleaned and disinfected regularly;
- Inspection, repair and maintenance of the vehicles and relevant equipment should be carried out regularly.

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