



Guide on Hygiene Practices

Food Transport



Objective:

Frozen and chilled food products are common food ingredients in the catering industry. Food suppliers need to deliver a large amount of refrigerated food to food establishments every day. But, if these foods are transported in an inappropriate way, it is prone to microbial contamination. The guide reminds the industry to pay attention of food delivery in regard to food safety and hygiene practices, so as to reduce the risk of outbreak of foodborne diseases and ensure food safety.



Scope of Application:

Food suppliers, retailers, other food producers and operators make use of vehicles for transporting food.

Frequently Asked Questions and Recommended Practices

1 Proper Food Protection



- Store and transport different types of food separately. For instance, cooked and raw foods should be transported separately;
- Proper protection of non-packaged ready-to-eat food products.

2 Pay Attention to Temperature and Time during Food Delivery



- Frozen and chilled food products are prone to microbial growth when being transported by vehicles without temperature control equipment;



- Coordinate the delivery time to ensure someone is there to receive the food. It is to prevent the food items from being placed in the temperature danger zone and prone to contamination;

2 Pay Attention to Temperature and Time during Food Delivery



- Use vehicles equipped with temperature control equipment for food transport. Keep refrigerated food at below 5°C and frozen food at -18°C or below;
- Vehicles with temperature control equipment must be used for transporting the ready-to-eat frozen food products (e.g. ice-cream). After these products are unloaded, keep them in a freezer right away. Never leave them at room temperature.

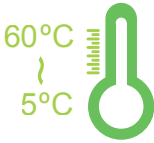
3 Cleanliness and Maintenance of Vehicles



- Make sure the compartments of the vehicles are clean and in good hygiene condition;
- Vehicles used for food transport should not be used to ship other commodities (especially chemicals and garbage).



Scientific Knowledge



- **【 Temperature Danger Zone 】**
The temperature range between 5°C and 60°C is known as 'Temperature Danger Zone', which is favourable for bacteria to rapid growth and propagation. Therefore, it is not suitable to store frozen and chilled foods in this zone.



- **【 Time and Temperature Control 】**
When frozen and chilled foods are taken out of cold storage equipment, both start defrosting naturally. Microorganisms begin to grow quickly that may cause food spoilage. Therefore, it is important to shorten the total time as frozen and chilled foods are placed in the temperature danger zone, including transport and temporary storage, in order to reduce food safety risks.



Duties of Shop Owners



1. Coordinate delivery time with buyers prior to delivery of food products so as to ensure someone is there to receive and avoid contamination;



4. Make sure the employees comply with the standards and requirements for hygiene practices of food;



2. Check the food products before delivery. Discard any products that are spoiled or with objectionable smell immediately;



5. Make arrangements for employees to attend training in food safety and hygiene to improve their awareness of food safety and hygiene practices.



3. Clean regularly the facilities and equipment used for food storage and transport to prevent food contamination;