[COMPANY LOGO]

Transporting Food to Remote Sites

Last Updated: 22/01/2024

Employee Responsible: Kitchen Cooks & Supervisors

Purpose:

To prevent foodborne illness by ensuring that food temperatures are maintained during transportation and contamination is prevented.

Review Procedure:

This procedure document should be reviewed (and updated if necessary) by the **Regional Supervisor** at least **Once Every 2 Months** or immediately after any physical operational procedure steps have been changed at any point.

Procedure

1. Keep frozen foods frozen during transportation.
2. Maintain the temperature of refrigerated, potentially hazardous foods at 5°C or below and cooked foods that are transported hot at 58°C or above.
3. Use only approved food carriers for transporting food or that have otherwise been approved by the local health department.
4. Prepare the food carrier before use:
    - Ensure that all surfaces of the food carrier are clean.
    - Wash, rinse, and sanitize the interior surfaces.
    - Ensure that the food carrier is designed to maintain cold food temperatures at 5°C and hot food temperatures at 58°C or above.
    - Place a calibrated stem thermometer in the warmest part of the carrier if used for transporting cold food, or the coolest part of the carrier if used for transporting hot food. Refer to the Using and Calibrating Thermometers SOP.
    - Preheat or pre-chill the food carrier according to the manufacturer's recommendations.
5. Store food in containers suitable for transportation. Containers should be: Rigid and sectioned so that foods do not mix Tightly closed to retain the proper food temperature Nonporous to avoid leakage Easy-to-clean or disposable Approved to hold food
6. Place food containers in food carriers and transport the food in clean trucks, if applicable, to remote sites as quickly as possible.
7. Follow Receiving Deliveries SOP when food arrives at a remote site.

Monitoring

Check the air temperature of the food carrier to ensure that the temperature suggested by the manufacturer is reached prior to placing food into it. 2. Check the internal temperatures of food using a calibrated thermometer before placing it into the food carrier. Refer to the Holding Hot and Cold Potentially Hazardous Foods SOP for the proper procedures to follow when taking holding temperatures

SIGNATURES

Signatures from employees and management to confirm that they have read and understand procedures.

Staff Member Name	Signature	Date

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