



# Every Delivery Inspected, Every Meal Protected!

It's important to only accept delivery of food you are sure is safe and suitable.

## Fun Facts:

- Did you know that more than 200 diseases are spread through food?<sup>1</sup>
- **MYTH:** Once a hamburger turns brown in the middle, it is cooked to a safe temperature. **FACT:** you cannot use visual cues to determine whether food has been cooked to a safe minimum temperature.<sup>2</sup>
- Sinks are often dirtier than the toilet seat! Regularly cleaning and sanitizing the sink can help prevent cross-contamination.<sup>2</sup>

## Food temperatures upon receiving:

**Poultry, Fish, Meat, and Cut Fruits: 41°F.**

**Milk:** Received at 45°F, cooled to 41°F.

**Eggs:** Received at 45°F ambient.

## Inspect Food Quality:

**Ice Crystals on frozen foods:** Ice crystals are usually a sign of temperature abuse, and can indicate that the product has thawed and re-frozen. Fluid or water stains on packaging could be a sign of this abuse; it is best to reject.

**Strange or abnormal color or smell:** Any strange or abnormal coloration, such as discoloration or browning. Could be a sign of spoilage. Similarly, any unusual or unpleasant odor may indicate that the product is no longer fresh.

**Strange or abnormal texture?** Visually inspect the texture of meat, poultry and fish. Items that are slimy or sticky or dry should be rejected.

**Check for signs such as:** clumping, unusual texture, or water stains on packaging.

**Moisture on dry goods:** Moisture can lead to mold growth and spoilage.

**Mold:** when receiving perishable items, such as fruits, vegetables, or bread, inspect for visible signs of mold. Mold can range in color from green and blue to white or black. Any items with mold should be rejected.





## How to check food temperatures for Receiving

Utilizing a thin probe thermometer during receiving ensures that food items are at appropriate temperature.

### Meat, Poultry, and Fish:

- Insert the thermometer probe into the thickest part of the food (usually the center).



### Reduced Oxygen Packaging (ROP), vacuum packaged, sous vide, and frozen foods:

- Insert the thermometer probe between two packages being careful not to puncture either package.



### Other packaged food:

- Open the package and insert the thermometer probe into the food. Fully submerging the sensor area into the food and being careful not to touch the packaging to ensure accurate reading.



## Inspect Packaging:

Properly inspecting packaging ensures that the product you receive are in good condition and safe to use. Be wary for the following:

1. **Check for signs of damage:** tears, punctures , or holes. Reject cans with missing labels, bulging ends, rust or severe dents. Items packaged in a reduced oxygen environment that are bloated or leaking. Items with broken cartons or seals, and any packages suspected of tampering or repackaging should be rejected.
2. **Check for liquids:** reject any items that are leaking, damp, or have water stains.
3. **Check for signs of pests:** chew marks, droppings, or live insects.
4. **Check for expiration dates:** the dates should be clearly labeled on an item's packaging. Expired items or items past their use-by-date should never be accepted.

## What if I need to reject food?

If a food item fails to meet your standards, separate it from the accepted items into a designated area and follow establishment SOP's.

### Check Documents:

**Invoice:** The most basic document that accompanies any food delivery.

**Shell fish with shell stock tags:** it is important to check for shell stock tags if applicable. These provide information about the source and when and where they were harvested. Hold tags for 90 days.

**Raw or partially, cooked fish:** Some fish that will be consumed raw or partially cooked must indicate that it was frozen correctly before being received. Proper freezing kills parasites that may be present.



### When are key drop deliveries allowed?

Key drop deliveries areas allow for a way to receive deliveries when the restaurant is unable to receive the food at time of delivery.

Key drop deliveries **must** be inspected once a manager or food handler arrives and must meet the following criteria:

1. Items are stored correctly as refrigerated, frozen or dry goods and maintain the required temperatures.
2. Items are not contaminated and are protected from contamination.
3. Items are honestly presented (unadulterated).

