



chapter 5

The Flow of Food: Purchasing, Receiving, and Storage

Purchasing and Receiving

Receiving and Inspecting

Key drop deliveries:

- Supplier is given after-hours access to the operation to make deliveries
- Deliveries must meet the following criteria
 - Be inspected upon arrival at the operation
 - Be from an approved source
 - Have been placed in the correct storage location to maintain the required temperature
 - Have been protected from contamination in storage
 - Is **NOT** contaminated
 - Is honestly presented

Receiving and Inspecting

Recalls:

- Identify the recalled food items
- Remove the item from inventory, and place it in a secure and appropriate location
- Store the item separately from food, utensils, equipment, linens, and single-use items
- Label the item in a way that will prevent it from being placed back in inventory
- Inform staff not to use the product
- Refer to the vendor's notification or recall notice to determine what to do with the item

Receiving and Inspecting

Checking the temperature of meat, poultry, and fish:

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



Receiving and Inspecting

Checking the temperature of ROP Food (MAP, vacuum-packed, and *sous vide* food):

- Insert the thermometer stem or probe between two packages
- As an alternative, fold packaging around the thermometer stem or probe



Receiving and Inspecting

Checking the temperature of other packaged food:

- Open the package and insert the thermometer stem or probe into the food



Receiving and Inspecting

Temperature criteria for deliveries:

- **Cold TCS food:** Receive at 41°F (5°C) or lower, unless otherwise specified
- **Live shellfish:** Receive oysters, mussels, clams, and scallops at an air temperature of 45°F (7°C) and an internal temperature no greater than 50°F (10°C)
 - Once received, the shellfish must be cooled to 41°F (5°C) or lower in four hours
- **Shucked shellfish:** Receive at 45°F (7°C) or lower
 - Cool the shellfish to 41°F (5°C) or lower in four hours



Receiving and Inspecting

Required documents:

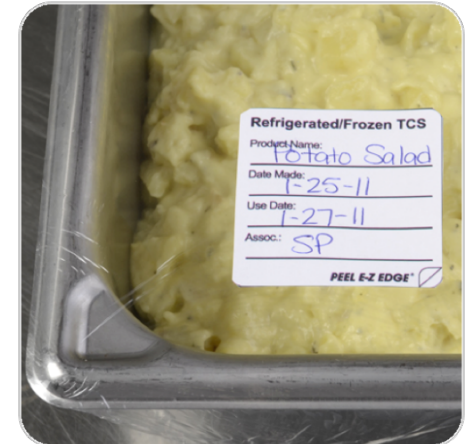
- Farm raised fish
 - Must have documentation stating the fish was raised to FDA standards
 - Keep documents for 90 days from the sale of the fish

Storage

Storage

Labeling food for use on-site:

- All items not in their original containers must be labeled
- Food labels should include the common name of the food or a statement that clearly and accurately identifies it
- It is not necessary to label food if it clearly will not be mistaken for another item



Storage

Labeling food packaged on-site for retail sale:

- Common name of the food or a statement clearly identifying it
- Quantity of the food
- If the item contains two or more ingredients, list the ingredients and sub ingredients in descending order by weight
- List of artificial colors and flavors in the food including chemical preservatives
- Name and place of business of the manufacturer, packer, or distributor
- Source of each major food allergen contained in the food

Storage

Date marking:

- Ready-to-eat TCS food must be marked if held for longer than 24 hours
 - Date mark must indicate when the food must be sold, eaten, or thrown out



Storage

Date marking:

- Ready-to-eat TCS food can be stored for only seven days if it is held at 41°F (5°C) or lower
 - The count begins on the day that the food was prepared or a commercial container was opened
 - For example, potato salad prepared and stored on October 1 would have a discard date of October 7 on the label
 - Some operations write the day or date the food was prepared on the label; others write the use-by day or date on the label



Storage

Date marking:

If:

- A commercially processed food has a use-by date that is less than seven days from the date the container was opened

Then:

- The container should be marked with this use-by date as long as the date is based on food safety

Storage

Date marking:

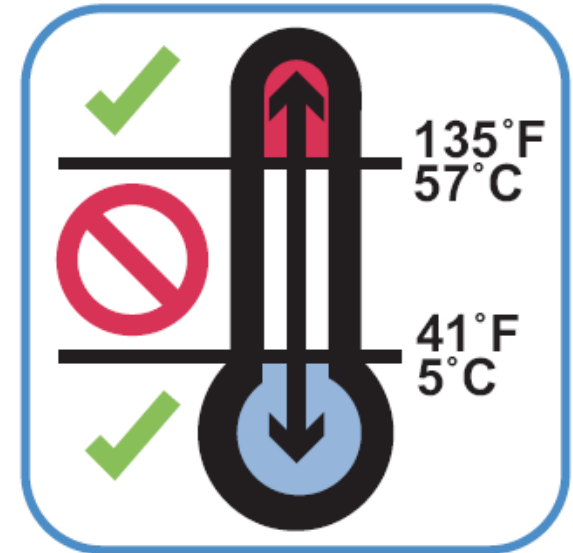
- When combining food in a dish with different use-by dates, the discard date of the dish should be based on the earliest prepared food
- Consider a shrimp and sausage jambalaya prepared on December 4
 - The shrimp has a use-by date of December 8
 - The sausage has a use-by date of December 10
 - The use-by date of the jambalaya is December 8



Storage

Temperatures:

- Store TCS food at an internal temperature of 41°F (5°C) or lower or 135°F (57°C) or higher
- Store frozen food at temperatures that keep it frozen
- Make sure storage units have at least one air temperature measuring device; it must be accurate to +/- 3°F or +/- 1.5°C
- Place the device in the warmest part of refrigerated units, and the coldest part of hot-holding units



Storage

Rotate food to use the oldest inventory first:

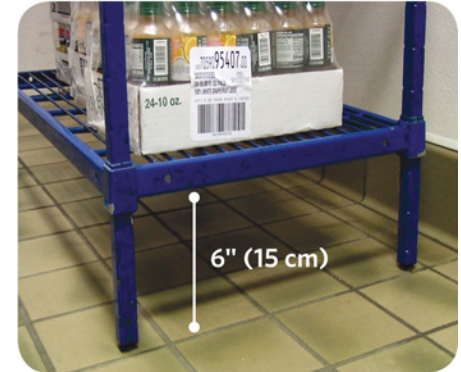
- One way to rotate products is to follow FIFO
 1. Identify the food item's use-by or expiration date
 2. Store items with the earliest use-by or expiration dates in front of items with later dates
 3. Once shelved, use those items stored in front first
 4. Throw out food that has passed its manufacturer's use-by or expiration date



Storage

Preventing cross-contamination:

- Store all items in designated storage areas
 - Store items away from walls and at least six inches (15 centimeters) off the floor
 - Store single-use items (e.g., sleeve of single-use cups, single-use gloves) in original packaging



Storage

Food should be stored in a clean, dry location away from dust and other contaminants:

- To prevent contamination, **NEVER** store food in these areas
 - Locker rooms or dressing rooms
 - Restrooms or garbage rooms
 - Mechanical rooms
 - Under unshielded sewer lines or leaking water lines
 - Under stairwells