

WEEK

4

Purchasing and Transportation

AVOID A REACTION
— BY —
TAKING ACTION

FoodSafetyMonth.com

Special care should be taken to read labels and prevent cross-contact when purchasing and transporting food.



GLUTEN FREE

NOT ALL BRANDS ARE THE SAME.

The same product can be made with very different ingredients by different companies.

Additionally, food vendors can change the recipes of their items without notice. Therefore, it is always important to read labels when purchasing food.

Some operations even use specialty suppliers to provide food without certain allergens.



It's also important to ensure that there was no cross-contact when the food was being transported.

Food items containing any of the Big 8 Allergens should be packed separately from other food.



If a carton of eggs breaks and leaks onto a bag of lettuce below them, the lettuce will be contaminated by the eggs. Packages should be checked to ensure there was no damage or leakage during transport.

Items showing damage or evidence of cross-contact should be rejected.



an SCA brand

©2013 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe is a registered trademark of the NRAEF, used under license by National Restaurant Association Solutions, LLC. The logo appearing next to ServSafe is a trademark of the National Restaurant Association.

NATIONAL
FOOD
SAFETY
MONTH
September 2013



Activity 1: Find the Problems

AVOID A **REACTION**
— BY —
TAKING **ACTION**

FoodSafetyMonth.com

Describe the problems you see in this image of food being transported.



Activity 2: Which is Which?

AVOID A **REACTION**
BY
TAKING **ACTION**

FoodSafetyMonth.com

Which of these soy sauces is **safe** for someone with a soy allergy, and which is **safe** for someone with a wheat allergy? Draw a line to match the soy sauce that is safe for the particular food allergy.

