

Avoid Purchasing Food from Unsafe Sources

Manager:

The first step you can take to ensure food safety is to make sure that the food arriving at your establishment is coming from a safe source. Make sure that your suppliers are safe and meet all requirements for food safety. Additionally, you should:

- Arrange deliveries so they arrive one at a time, during off-peak hours.
- Have enough trained staff to promptly receive, inspect, and store deliveries.
- Provide thermometers and train employees on how to use them to carefully inspect deliveries.

You can't make unsafe food safe. Food that is received from suppliers that are not practicing food safety can cause a foodborne illness outbreak. Purchase food only from an approved, reputable supplier, which has been inspected and meets all applicable local, state, and federal laws. Always follow good receiving procedures.

Checking food when you receive it will help make sure it is safe. Check all shipments when they arrive, before putting them away in storage. Here's what to look for:

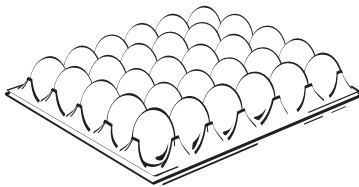
- Cold food should be received at 41°F (5°C) or lower, and hot food should be received at 135°F (57°C) or higher.
- Frozen food should be received frozen. Reject it if you see ice crystals, fluids, or water stains.
- Reject food if it has an abnormal color, or smells wrong or unpleasant.
- Packaging should be clean and in good condition. Reject food if boxes are broken or cans are swollen or dented.

• Reject food if there are signs of pests, the use-by date has passed, or if packaging is damp, water-stained, or leaking.



Take It or Leave It?

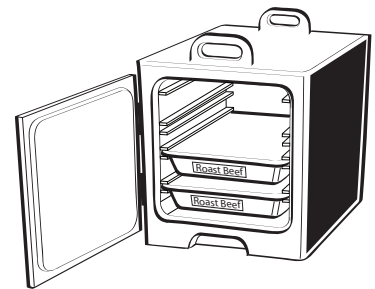
Directions: A shipment has just arrived at the loading dock. Your job is to check all of the food items carefully, and reject any items that don't meet receiving standards. Cross out any items that must be rejected.



Eggs at 38°F (3°C)



Water-stained flour



Hot roast beef
at 115°F (46°C)



Milk at 40°F (4°C)



Frozen shrimp
covered in ice crystals



Cans in good condition

Receiving Basics

Directions: Fill in the blanks. Select the correct answer from the list below.

- 1** The temperature at which cold food should be received is _____.
- 2** The temperature at which hot food should be received is _____.
- 3** Food with damaged packaging should be _____.
- 4** You should reject any food that has _____ its sell-by date.
- 5** When you receive Time-Temperature Control for Safety (TCS) food, you should use a _____ to check it.
- 6** You should check all food shipments _____ putting them in storage.

- | | | |
|-------------------|----------------------|---------------------------------|
| A passed | C before | E 135°F (57°C) or higher |
| B rejected | D thermometer | F 41°F (5°C) or lower |

