



# FOOD SAFETY REMINDERS FOR TRANSPORT AND DELIVERY - DELIVERY TEAM

07 APRIL 2020



*Change before you have to*  
*- Jack Welch*

# SAFE FOOD HANDLING DURING LOADING, TRANSPORTATION AND UNLOADING

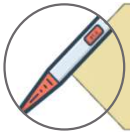
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Adhere to your transport vehicle cleaning, maintenance and operations' schedule



Adhere to your quality control plan



Use calibrated measuring equipment for your controls (Thermometer and scale)



Ensure your CCPs and other monitoring records are filled



Apply all labelling instructions and First In First Out



Fill all transportation records

# KEEP CLEAN AND HEALTHY

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Driver/helper personal hygiene and handling practices are sanitary – Disinfectant to be available in cabin.

Wear appropriate personal protective equipment and dispose in hygienic manner

Driver and helper must be well groomed and practice good personal hygiene



## WHY?

Pathogenic bacteria are carried on hands, soil, equipment and cloths. They can be transmitted to food and cause food borne illnesses.

# TEMPERATURE CONTROL FOR CHILL AND FROZEN PRODUCTS (RAW AND COOKED READY TO EAT)

Document product and truck temperatures on deliveries.

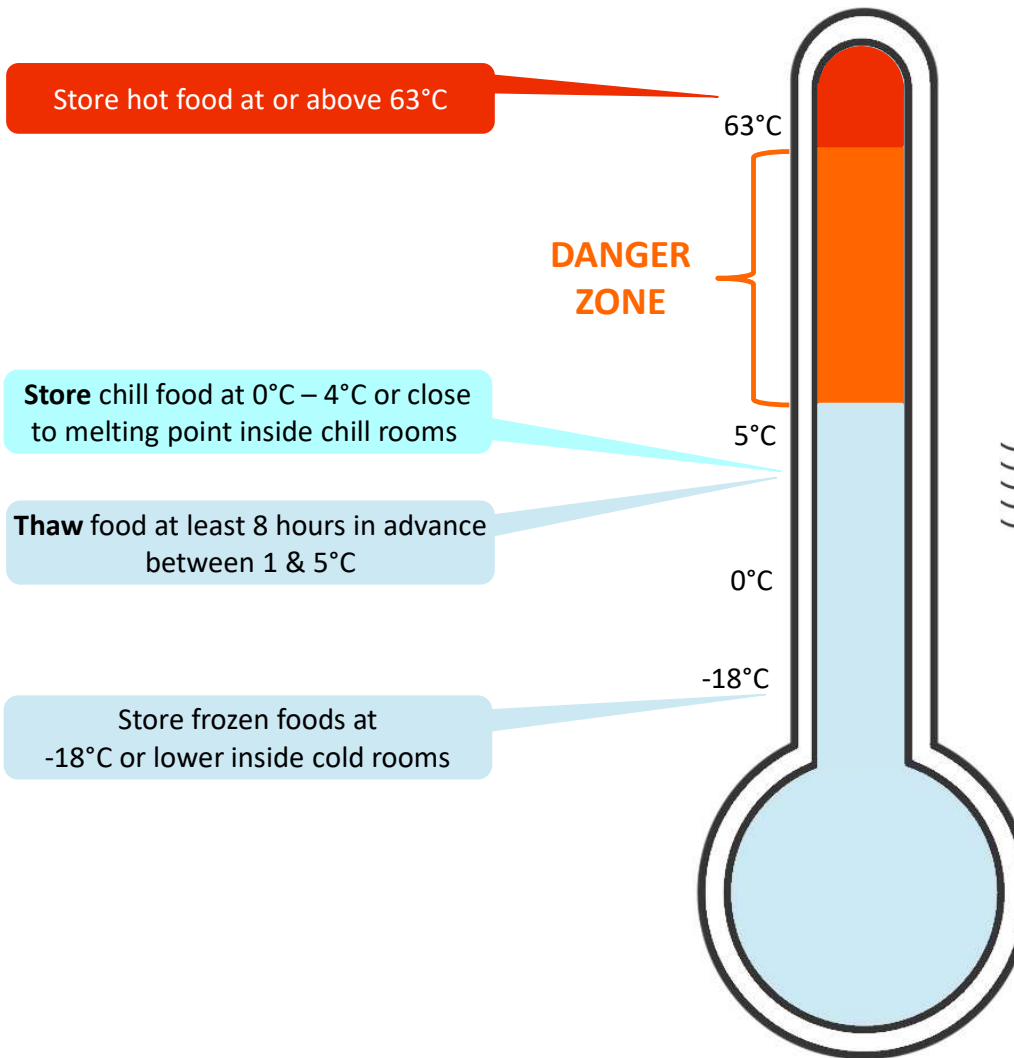
Use calibrated thermometer.



## WHY?

Chill and Frozen temperature control is essential at all stages. This is to ensure that there is no temperature abuse during transportation which might give rise to microbial development in food.

# KEEP FOOD AT SAFE TEMPERATURES



**WHY?**  
Pathogenic Microbes thrive well between 5-63°C, the danger zone for the food. Keeping the pathogens outside the danger zone will keep food safe.

# CONDITION AND INTEGRITY OF PRODUCT DURING TRANSPORT

Load product in good condition

Segregate raw meat to prevent cross contamination.

Keep products to be off floor and off wall in truck compartment.

Observe stacking height.



## WHY?

Integrity of food till delivery is essential so that no cross contamination occurs during transport. Micro-organisms are usually found on floor and walls. Damaged products will not be accepted by customer.

# TRUCK CONDITION

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Clean inside and outside of  
truck and apply control for  
pests

Ensure trucks are in a  
roadworthy condition



## WHY?

Unclean trucks with  
food residues will  
attract pests and  
contaminate food.

# UNLOADING OF PRODUCTS

Close trucks compartment until unloading begins

When unloading is complete, close the door  
Do not puncture the packaging.

When taking product temperature (Where applicable)

Do not unload products directly on the ground



## WHY?


- It is important to maintain the product and truck temperature during transport and deliveries to prevent development of microbes.
- Good transport practices will maintain the integrity of the product



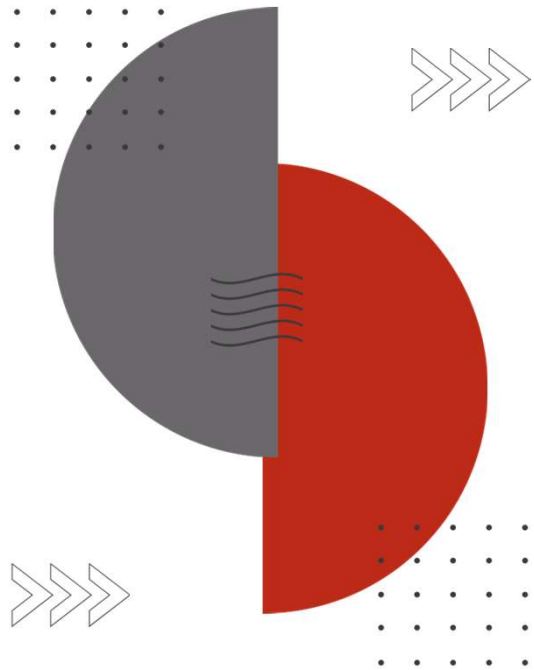


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YOU HAVE TO”

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