

Chapter Summary

- Food must be purchased from approved, reputable suppliers. These suppliers must be inspected and meet applicable local, state, and federal laws.
- Deliveries must be inspected by designated staff trained to follow food safety guidelines. That will include a visual inspection of food as well as checks to make sure the food has been received at the correct temperature.
- Sometimes food items will be recalled by the manufacturer. Identify these items, remove them from inventory, and secure them in an appropriate location. Mark them so that staff does not use them.
- Cold TCS food must be received at 41°F (5°C) or lower. Hot TCS food must be received at 135°F (57°C) or higher. Frozen food should always be received frozen. Some items have other temperature requirements. Received food should have the correct color, texture, and odor.
- The packaging of delivered food items must be intact and clean, and it must protect food from contamination. There should also be no signs of pests or dampness. Food items should be correctly labeled and contain the correct documentation.
- Food must be stored in ways that prevent cross-contamination. Raw meat, poultry, and seafood should be stored separately from ready-to-eat food. If this is not possible, store ready-to-eat food above raw meat, poultry, and seafood.
- Food should be labeled before it is stored. The label should include the common name of the food. If TCS food was prepped in-house and will be stored longer than 24 hours, it must also be date marked. This food can be stored for only seven days if held at 41°F (5°C) or lower.
- Food should only be stored in a designated storage area. It should be stored away from walls and at least six inches (15 centimeters) off the floor. Stored food items should always be rotated so that older items are used first.