**Chapter 5**

Purchasing safe food

* Purchase from approved and reputable suppliers. They should be able to show you an inspection report.
* Inspection reports and practices should be based on Good Manufacturing Practices (GMP) or Good Agricultural Practices (GAP)
* Inspection report should review the following areas:
  + Receiving and storage
  + Processing
  + Shipping
  + Cleaning and sanitizing
  + Personal hygiene
  + Staff training
  + Recall program
  + HACCP program

Deliveries

* + Start with a visual inspection of delivery truck and food items
  + Take temps
  + Store items as quickly as possible
* Key drop delivery is a delivery made after hours
* To reject an item set It aside and tell delivery person exactly what is wrong with the item. Make sure you get a signed adjustment or credit slip. Log the incident on the invoice or receiving document.
* When an item has been recalled identify item, remove it from inventory, label items to prevent it from being placed back in inventory, refer to notifications or recall notice for what o do with item
* Checking temps
  + For meat, poultry, or fish insert thermometer into thickest part of the food
  + For vacuum packed foods like ground meat insert thermometer stem between 2 packages. Do not puncture packages
  + For other packaged food insert thermometer directly into food. Do not touch the package.
  + Cold TC foods should be received at 41 F or colder.
  + Shellfish should be received at 45 F or colder
  + Milk should be received at 45 F or colder
  + Shell eggs should be received at 45 F or colder
  + Hot TCS foods should be received at 135 F or warmer
  + Frozen food should be solid when received. Reject if fluids or water stains appear in packaging or if there are ice crystals or frozen liquid.
* Packaging
  + Items should be delivered in original packaging
  + Reject food if packaging has severe dents in can seams, deep dents in can body, missing labels, swollen or bulging ends, holes and visible signs of leaking, and/or rust.
  + Reject items with leaks, dampness, or water stains
  + Reject items with signs of pest damage
  + Reject items that are missing a use by or expiration date
* Shellfish must come with a shell stock identification tag that indicates when and where the shellfish were harvested. Keep the tag on file for 90 days.
* Fish that will be eaten raw or undercooked must include documentation that it was correctly frozen. Keep documentation for 90 days.
* Food quality
  + Look at appearance, texture, odor
* Storing
  + Rotate food and store it at the correct temps
  + Prevent cross contamination
  + Label all food not in original containers
  + Label food that is packaged onsite for retail sale. Label must include common name of food, quantity, list of ingredients if more than 2, list of artificial colors and flavors, chemical preservatives, name and place of business/packers/distributors, and source of each major food allergen identified
  + Date marking
    - TCS food must be dated if kept in a fridge for longer than 24 hours. It should indicate when food must be sold, eaten, or thrown out. TCS foods can only be stored for 7 days if stored at 41 F or lower. If the use by date is sooner that date must be used. Count begins day opened or prepared.
    - When combining foods with different use by dates in a dish, the use by date should be based on the earliest date
  + Temperatures
    - TCS food should be stored at 41 F or lower or 135 F or higher
    - Frozen food should be kept frozen/solid
    - Storage units should have at least 1 air temp measuring device. It should be located in the warmest part of the cold unit and the hottest part of the cold unit.
    - Use open shelving so air can circulate
  + Rotation
    - FIFO
  + Preventing cross contamination
    - Never use empty food containers to store chemicals
    - Clean
    - Storage order
      * Store raw meat and ready to eat food separately from each other. At a minimum store raw meat below ready to eat foods.
      * Store raw meat in following order from top to bottom: seafood, whole cuts of beef and pork, ground meat. The order is based on internal minimum internal cooking temp.
    - Food should be stored at least 6 inches off the ground.

Top—ready to eat, seafood, whole cuts beef/pork, ground meat, whole and ground poultry