



## Step 18 - Transport of hot food

### Summary

**Food movement should be planned properly in order to ensure the safety of the food at all times.**

### What could happen

**Food arrives at destination and is left out of appropriate temperature control, jeopardising the safety of the product.**

### Procedure

- Where possible, food should be covered at all times whilst being transported.
- Ensure all hot foods that are to be transported are labelled to inform of what allergens they contain or are accompanied by the EPSYS standardised recipe.
- Movement of food should be planned. This will ensure that there are adequate facilities available for food storage, including pre heated holding equipment.
- Vehicles used for transporting meals should not be used for transporting waste food/refuse/chemicals at the same time as ready to eat food.
- Vehicles which have transported waste food/refuse or chemicals must be thoroughly cleaned internally prior to transport of any ready to eat food.
- Vehicles used for transporting meals should be kept in a clean and hygienic state.
- Containers used for transporting food should not be used for transporting anything that could result in contamination of food, e.g. chemicals or contaminated raw food.

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## Hazard

- Multiplication of pathogens.
- Contamination with pathogens and/or chemicals.
- May contain allergens

## Controls

- Food should be suitably covered, labelled and protected at all times.
- Cooked meals should be packaged and placed into an insulated hot box as soon as possible after cooking to 75°C to maintain the food temperature above 63°C during transport to the place of consumption.
- Maintain hot boxes in suitable and hygienic conditions.
- Containers used for transporting food should not be used for transporting anything that could result in contamination of the cooked meals, e.g. chemicals or raw food.
- Ensure all hot foods that are to be transported are labelled or are accompanied by a copy of the EPSYS standardised recipe to inform of what allergens they contain (see how to card food allergen labelling)

## Critical limits

- Core temperature of food when placed into hot box should be no less than 70°C when packed.
- Food to be served within one hour of being placed into hot boxes.

## Checks & Records

- Check condition of packaging and containers each time used.
- Cleaning schedule for internal vehicle clean is followed.
- Check and record temperatures of food prior to placing in the container and at point of delivery.

## Corrective action

- Discard hot food kept below 63°C for more than 1 hour.
- Check condition of packaging and containers used each time.
- Cleaning schedule for internal vehicle clean is followed.
- Check and record temperatures of food prior to placing in the container and at point of delivery.