



UNIT-9

Transporting Food Safely

Learning Outcomes

By the end of this unit the learner will be able to:

- ✓ Ensure food is stored at the right temperature for safety
- ✓ Understand the importance of carefully controlled storage conditions
- ✓ Discuss the main principles of safe food transportation

Unit 9

Transporting Food Safely

When you transport food, from your premises to another venue or the cash-and-carry to your premises, you must prevent it from becoming contaminated, for example with dirt or bacteria. It is especially important to make sure that:

- Food is transported in packaging or containers that protect it from contamination
- Chilled and frozen foods are kept at the right temperature (some businesses use cool bags and boxes, or refrigerated vans)
- Raw and ready-to-eat foods are kept apart

Requirements that apply when you supply or produce food on the move

Transporting Food

When you transport food, you must prevent it from becoming contaminated. Vehicles and containers used to transport food must be:

- Kept clean and in good condition
- Protected in a way to minimise contamination
- Capable of keeping food at the right temperature
- Able to check food temperatures where necessary

When transporting, you must separate:

- Different types of food, for example raw food and ready-to-eat food
- Food from non-food items

Food can be contaminated if vehicles and containers are not cleaned.

Movable and Temporary Premises

Where food is sold direct to consumers, these premises must also be registered with local authorities. They must ensure that food is handled and supplied safely. Movable and temporary premises include:

- Marquees
- Stalls
- Vans
- Trailers

Food Businesses Based in Domestic Premises

As with movable or temporary premises, food businesses based in domestic premises must also be registered with local authorities if they supply consumers directly. They must also ensure food

is handled and supplied safely. The legal requirements for these premises are different because of the different circumstances and allow more flexibility. Food businesses based in domestic premises include B&B's, home cake makers some child minders.

Hygiene

Surfaces that come into contact with food must be easy to clean and are to be kept in a sound condition.

Suitable materials are:

- Smooth
- Washable
- Corrosion-resistant
- Non-toxic

Requirements for facilities are:

- Adequate supply of hot and cold water
- Adequate facilities for cleaning and disinfecting
- Storage for utensils and equipment
- Made of corrosion-resistant materials

You must have adequate facilities for washing food where necessary.

Distance Selling, Mail Order and Delivery

Distance selling means any selling that happens without face-to-face contact with the consumer.

Methods of selling include:

- Online
- Text messaging
- Phone calls
- Interactive TV
- Mail order

Temperature

All foods must be delivered to consumers in a way that ensures that they do not become unsafe or unfit to eat. Foods that need refrigerating must be kept cool while they are being transported. This may need to be packed in an insulated box with a coolant gel or in a cool bag.

Food sent by post needs to be sent to consumers in packaging that is strong enough to remain intact. Once sent, the food should be delivered as quickly as possible, ideally overnight. When the order is made, the consumer must be told when they can expect delivery.

When you sell food by mail order or via the internet, the food you sell is subject to the UK food law. The main law on distance selling is the Consumer Contracts (Information, Cancellation and

Additional Charges) Regulations 2013. This law applies to all goods sold by distance selling, not just food.

Legal topics cover:

- Safety
- Record keeping
- Product withdrawal
- Product recall
- Good hygiene
- Labelling
- Specific to the type of food which you are selling

The main concern is the condition of the food when it reaches the purchaser.

The law covers:

- Information the seller needs to provide customer before making the sale
- Rights to cancel the contract
- Recovery of sums paid on cancellation
- Restoration of goods by the consumer after cancellation
- Delivery of food and drink to a consumer's residence or workplace

Further Reading: