



Transporting your food

K**Know**

What do you need to know?

- When transporting food that would normally be kept cold or hot, you must take steps to keep the food out of the temperature danger zone (5°C - 60°C) to stop bugs growing.

D**Do**

What do you need to do?

Control temperatures

- Food must be transported and delivered at the correct temperature. You must regularly check this.
- Keep frozen food frozen.
- Only deliver food in the temperature danger zone if it's going to be eaten within 4 hours of entering the temperature danger zone.
- Transport cold food cold (at or below 5°C) or hot food hot (above 60°C).
- Use appropriate equipment for transporting food so you know your food will be safe. Use: (tick as appropriate)
 - ☐ insulated bags/boxes
 - ☐ portable chillers
 - ☐ hot-holding equipment
 - ☐ other _____

D

Do

Plan before transporting

- Animals must not be able to access the parts of your vehicle used for food.
- All parts of the vehicle that you use to transport food or food equipment must be clean (and sanitised if going to be in direct contact with ready-to-eat food).
- Throw out:
 - any food that has become contaminated,
 - food that has been kept in the danger zone for more than 4 hours.

S

Show



What do you need to show?

- Show your verifier:
 - how you make sure food is kept at the correct temperature when being transported,
 - what method you use to maintain temperatures and keep foods separate while transporting food,
 - your vehicle used for transporting food.
- A **record** of the temperature your food was transported at if it was not used within 4 hours.