

RECEIVING FOOD PRODUCTS

GUIDELINES FOR INSPECTING FOOD PRODUCTS UPON RECEIPT

Product Quality

- ✓ Are the food products clean?
- ✓ What is the condition of the containers? Dented cans?
- ✓ Any signs of temperature abuse? (i.e., frost, condensation)
- ✓ Any abnormal smell?



Condition of Boxes/Cartons/Containers

- ✓ Are boxes or cartons intact?
- ✓ Any signs of food contamination?
- ✓ Any signs of contamination by rodents, insects, or birds?

If any of the above problems are identified, reject the product.

Canned Products

Inspect cans for:



- ✓ Severe dents on the top or bottom rim, or on side seam
- ✓ Swollen or bulging cans
- ✓ Rusted cans with pitted surfaces

If cans have any of these problems, they must be either thrown away or returned to the supplier.

Receiving Temperature

Generally, all cold time and temperature control for safety (TCS) food must be received at 41°F or below. Some exceptions are:

- ✓ Shell eggs must be received at 45°F or lower
- ✓ Molluscan shellfish may be received at 45°F to 50°F and cooled to 41°F within 4 hours
- ✓ Frozen foods must be received frozen



Cross Contamination

- ✓ Are raw foods stacked on ready-to-eat foods?
- ✓ Are meat and poultry on top of produce?
- ✓ Any containers leaking on another product?