



April
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Bite-Sized Food Safety

**Food safety resources
for front-line managers
to train food workers**

Receiving Food from Safe Sources

ASK: What should employees look for when receiving food deliveries?

ANSWER: All food received must be in good condition. Food packaging must not be damaged in a way that exposes the food to possible contamination. If the food packaging is ripped or food product is leaking from a box or container, the delivery must be refused and returned to the supplier.

ASK: What about canned foods?

ANSWER: Cans of food that are dented, swollen, bulging, or leaking can't be accepted. The delivery must be refused and returned to the supplier.



ASK: What about fruits and vegetables?

ANSWER: Fruits and vegetables must be in good condition. They can't be moldy or partially rotten. They must not be contaminated with dirt or filth. The delivery of fruits and vegetables not in good condition must be refused.

ASK: What about foods that require temperature control for safety (TCS foods)?

ANSWER: TCS foods must be received at a temperature at or below 41°F. The employee receiving the delivery should always check the temperature of foods when they are received. If the food is out of temperature (above 41°F), the delivery must be refused and returned to the supplier.



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Inspect All Deliveries. Take Food Temperatures. Reject Food in Poor Condition.

ASK: What about frozen foods?

ANSWER: A food that is labeled "Frozen" and shipped frozen must be received frozen. If there are a lot of ice crystals in a package of frozen food, that is a good indication that the product was thawed and refrozen. If the food is not delivered frozen or has a lot of ice crystals, the delivery must be refused and returned to the supplier.

ASK: What about eggs?

ANSWER: Eggs must be received at 45°F or below and must be clean and sound (without cracks). After delivery, the eggs must be stored at 41°F or below.

ASK: What about milk and milk products?

ANSWER: Milk and milk products, in addition to being received at 41°F or below, must be pasteurized Grade A products. Raw milk products other than aged cheeses are prohibited.



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ASK: What about fresh meat or poultry?

ANSWER: Meat and poultry must come from an approved source, normally a food processing plant that is properly licensed and inspected. Meat and poultry must be received in good condition and at a temperature at or below 41°F. The meat or poultry should not be discolored or smell bad. The employee receiving the delivery should always check the temperature when it is received. If the meat or poultry is not from an approved source, not in good condition, or is out of temperature (above 41°F), the delivery must be refused and returned to the supplier.

ASK: What about game animals?

ANSWER: Game animals must be commercially raised, slaughtered, and processed. Field-dressed wild game animals are not allowed in permitted food establishments.



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ASK: What about food prepared in a private home?

ANSWER: Food prepared in a private home may not be served in a food establishment. Some home prepared foods (like jams and jellies) may be sold in retail food stores (groceries and convenience stores) if properly labeled.



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ASK: What about shellfish?

ANSWER: Shellfish (oysters, clams, mussels, & scallops) must come from a source on the Interstate Certified Shellfish Shippers List. If the shellfish is unshucked (in the shell), it must be reasonably free of mud, dead shellfish, and shellfish with broken shells. The bag or container must have a shellfish identification tag with the harvester's or dealer's name and identification number, the date of harvest, the location where the shellfish were harvested, and the type and quantity of shellfish. Shucked shellfish must have a label with the name, address, and certification number of the shucker, packer, or repacker and a "sell by" or "best if used by" date (if less than ½ gallon) or the date shucked (for containers of ½ gallon or more).



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ASK: What about fish?

ANSWER: Fish received by a food establishment, in addition to being received at 41°F or below, must have been legally caught or harvested. If the fish is intended to be consumed in a raw or undercooked form (like sushi or ceviche), it must be tuna or aquacultured (farm-raised) fish such as tilapia or salmon or the supplier must certify that the fish has been frozen so as to destroy parasites.



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ASK: What about wild mushrooms?

ANSWER: Mushrooms picked in the wild can not be used in a food establishment unless the Health Department has approved the food establishment to do so. Approval would require that an expert trained in the identification of mushrooms examine the mushrooms supplied to the food establishment.

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ASK: What about deliveries that come when we are too busy to inspect them at the time of delivery?

ANSWER: It is recommended that a food establishment not accept deliveries during their busy meal times. For example, a restaurant that serves only lunch and dinner may decide to only accept deliveries from 8:00-11:00 AM and 1:30-4:30 PM.



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ASK: What if, when unpacking boxes or cases of food, food in poor condition or damaged containers is discovered??

ANSWER: Food in damaged containers (dented or swollen cans, torn or leaking packaging, etc) or in poor condition (spoiled fruits, moldy bread, etc) should either be discarded or held for credit or return to the distributor. It must be in a area separated from equipment, utensils, linens, single-use and single-service articles, and other food. The area must be labeled (designated) so that employees will know not to use the food.



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ASK: What if a delivery driver leaves a food delivery outside at a food establishment's back door when the establishment is closed or busy?

ANSWER: In these cases, the food supplier should be called and asked to come back and pick up the food as it can't be accepted. Foods left outside may become contaminated or temperature abused. The food also could be tampered with by members of the public while it is not securely stored.



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ASK: What if the food or its packaging is infested with insects when delivered?

ANSWER: Immediately remove the food and its packaging from the food establishment so that the insects won't infest other food products or take up residence. In particular, examine cardboard boxes for cockroaches and flours and grains for weevils. Notify the supplier of the problem and ask for a credit.



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