

Receiving Food

Inspect before You Accept

Inspect foods to reduce your risk for foodborne illness and to be sure that food is safe. Check delivery vehicles for cleanliness and proper temperature control. Dirty vehicles could contaminate food. Never accept food that has been shipped in a vehicle that has carried live animals or harmful substances. If these vehicles must be used, they must be thoroughly washed, rinsed, and sanitized before they are used to transport food. Temperature-controlled vehicles must be at the proper temperature.

Vehicles used to transport refrigerated foods must be at 41°F (5°C) or colder;

Vehicles transporting frozen foods must have cold holding equipment capable of maintaining food at 32°F (0°C) or colder.

Vehicles transporting hot foods must have hot holding equipment capable of maintaining food at 135°F (57°C) or hotter.

Inspect all deliveries before you accept them. It is important to have a list of criteria that you or your workers will use to determine if the food will be accepted or rejected. The food worker who accepts food deliveries must be trained on how to use these criteria.

Other considerations

Shell stock is raw molluscan shellfish still in their shell. Molluscan shellfish include oysters, clams, mussels, and scallops. Shell stock tags must remain attached to the container until the container is empty. They must be kept on file for 90 calendar days from the date the container is emptied.



	HARVESTER IDENTIFICATION NO.:
	HARVEST DATE:
	HARVEST LOCATION:
	TYPE OF SHELLFISH:
	QUANTITY OF SHELLFISH:
<p>THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.</p>	
<p>RETAILERS: INFORM YOUR CUSTOMERS <small>Thoroughly cooking shellfish reduces the risk of foodborne illness. Retailers with certain health considerations may be at higher risk if these foods are consumed. Contact your processor for product health information.</small></p>	

