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# Following the Food Product Flow

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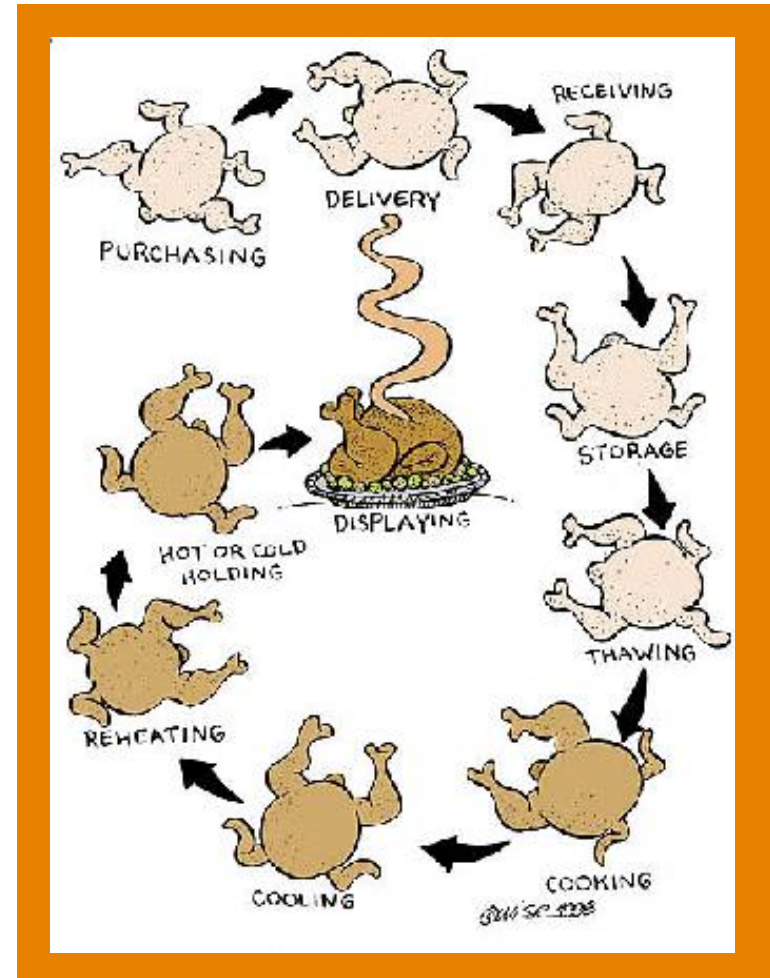
# Learning Objectives

- What are the steps in the flow of food?
- What purchasing and receiving procedures enhance the protection of food?
- How do you determine whether a product is safe to receive?
- What are the proper product temperatures for receiving, storage, and cooking?
- How to keep food safe during the flow in the retail establishment?

# The Flow of Food

In retail food establishments, the flow of food:

- Begins when food is purchased
- Ends at the time of checkout & bagging.

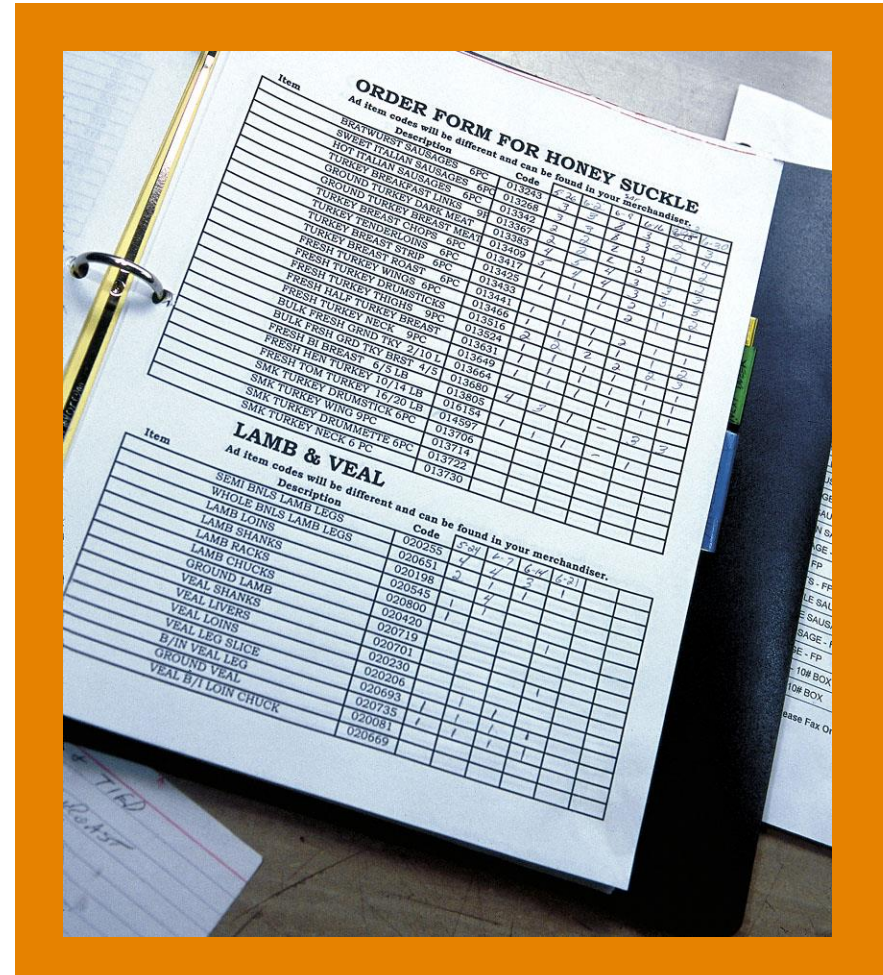


Flow of food

# Purchasing

Purchasing product specifications include:

- Approved suppliers
  - Have been inspected by regulatory authorities and can document it
  - Meet state and federal laws
- Quality grade
- Weight
- Count
- Contents
- Packaging type.

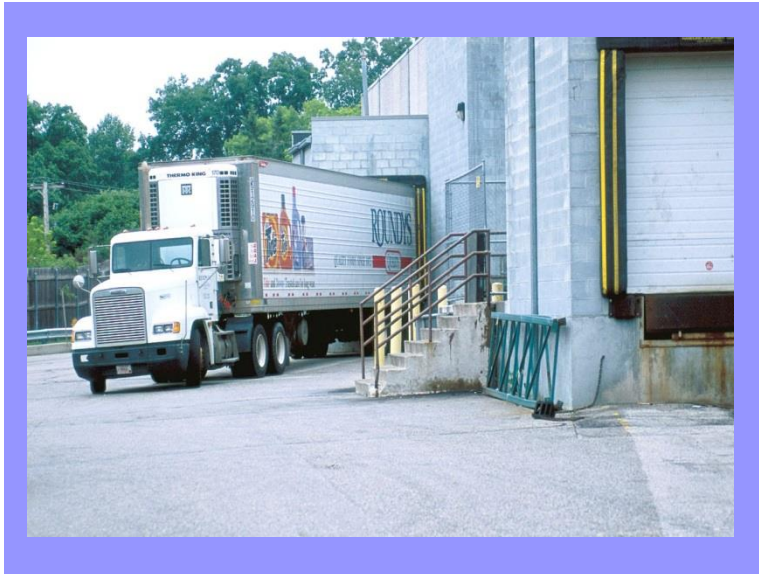


Purchase from reputable sources only.

# Delivery

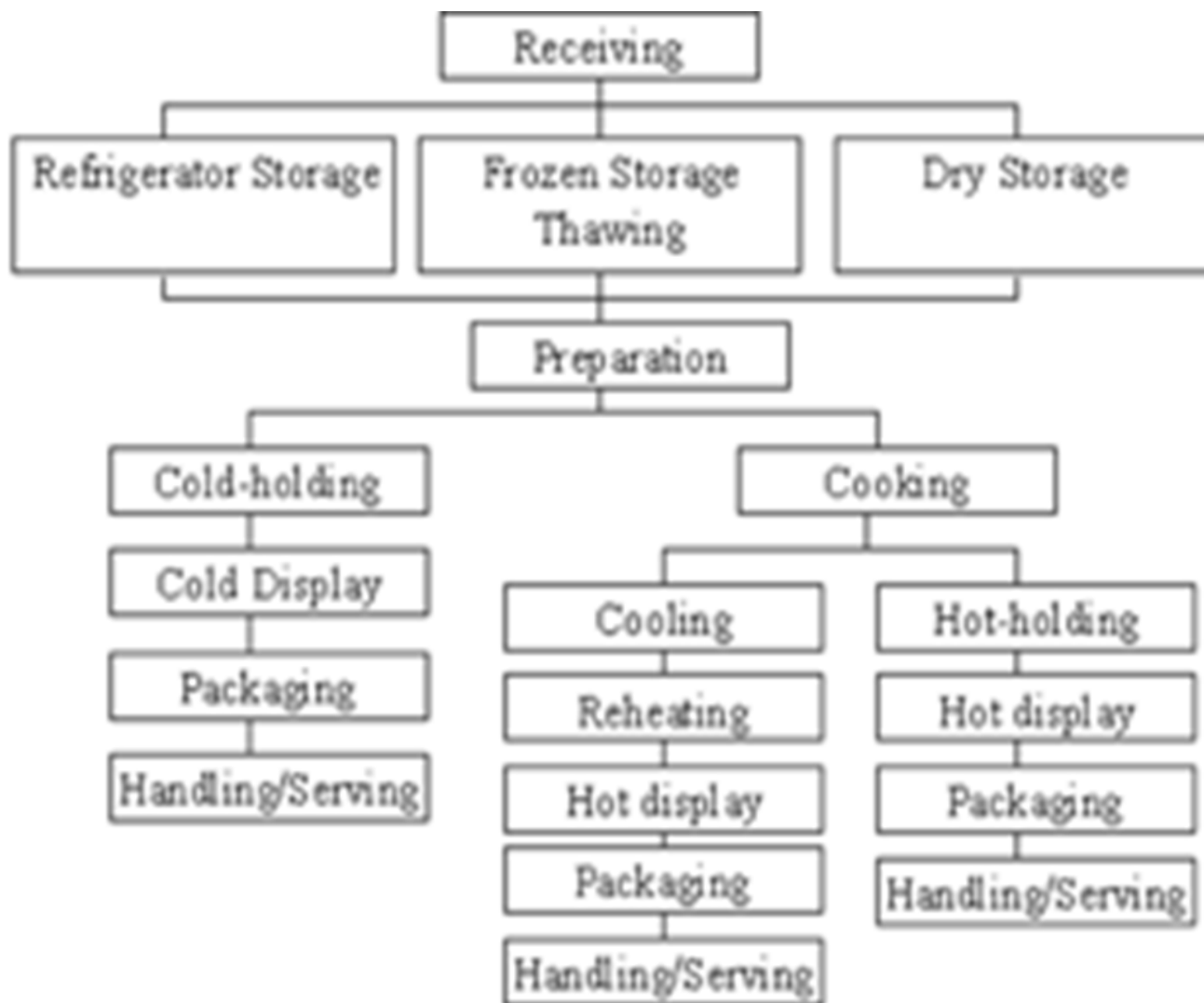
Should be scheduled when the staff has time to receive it and verify it meets the requirements

Food delivery vehicles should be clean and in good repair!



*Check in deliveries carefully!*





# Receiving

- Employee must be trained to inspect for:
  - Correct temperature
  - Expiration dates
  - Signs of thawing and refreezing
  - No visual signs of pest or pest or damages
  - Integrity of the package
  - Record the information on the correct log
  - Calibrate the thermometer for accurate reading

# Receiving and Inspecting

- Key drop deliveries:
- Supplier is given after-hours access to the operation to make deliveries
- Deliveries must meet the following criteria
  - Be inspected upon arrival at the operation
  - Be from an approved source
  - Have been placed in the correct storage location to maintain the required temperature
  - Have been protected from contamination in storage
  - Is **NOT** contaminated
  - Is honestly presented



# Receiving and Inspecting

- Recalls:
- Identify the recalled food items
- Remove the item from inventory, and place it in a secure and appropriate location
- Store the item separately from food, utensils, equipment, linens, and single-use items
- Label the item in a way that will prevent it from being placed back in inventory
- Inform staff not to use the product
- Refer to the vendor's notification or recall notice to determine what to do with the item

# Receiving: *Inspection*



Determine food quality  
by using your senses –

- Sight
- Touch
- Smell.

*Determine food quality before you accept it!*

# Receiving: *Temperature*

Check the temperature of all TCS food products before accepting them to ensure they are not in the Temperature Danger Zone.

Look for signs of temperature abuse or cross contamination



*Use approved temperature-measuring devices to verify proper temperatures.*



# Receiving: *Packaged Goods – Reduced Oxygen Packaging*



Vacuum packed  
vegetables

## Reduced Oxygen Packaging (ROP)

- Packaging that has had oxygen removed or replaced by another gas
- Increases shelf life of foods.

# Receiving and Inspecting

Temperature criteria for deliveries:

- **Cold TCS food:** Receive at 41°F (5°C) or lower, unless otherwise specified
- Check the temperature of fish, meat and poultry that is not vacuum packed by inserting thermometer stem on the thickest part of the food
- Hot TCS food must be received at 135°F (57°) or higher
- Frozen food should be frozen solid



# Inspection stamps

- Meat and Poultry must have a USDA or State Department of Agriculture Stamp
- Eggs products
  - Liquid, frozen and dehydrated eggs must also have a USDA inspection mark



Inspection



Grade



Inspection



Grade

# Receiving: Red Meats $Temp \leq 41^{\circ}F$ ( $4^{\circ}C$ )



*Red meats*

The inspection of red meats for wholesomeness by the USDA is mandatory.

Grading of red meats is voluntary.

No slimy,

No dark colored

No bad odor

# Receiving:

*PoultryTemp < 41°F (4°C)*

Fresh poultry should not:

- Be discolored
- Have dark or purple wing tips.
- No slime



*Wing tips are purple indicating spoilage.*



## Receiving:

Eggs Air Temp  $\leq 45^{\circ}\text{F}$  ( $7^{\circ}\text{C}$ ) and Egg  
Products Temp  $\leq 41^{\circ}\text{F}$  ( $5^{\circ}\text{C}$ )



Eggs and egg products

Eggs are a common source of *Salmonella enteritidis* bacteria. Package must have safe handling instructions

# Receiving: Seafood

- Fresh fish should have clear, bulging eyes and a firm, shiny skin with the scales intact.
- Fish that will be eaten raw or partially cooked documents must show the fish was correctly frozen before being received and
- Keep documents for 90 days from the sale of the fish

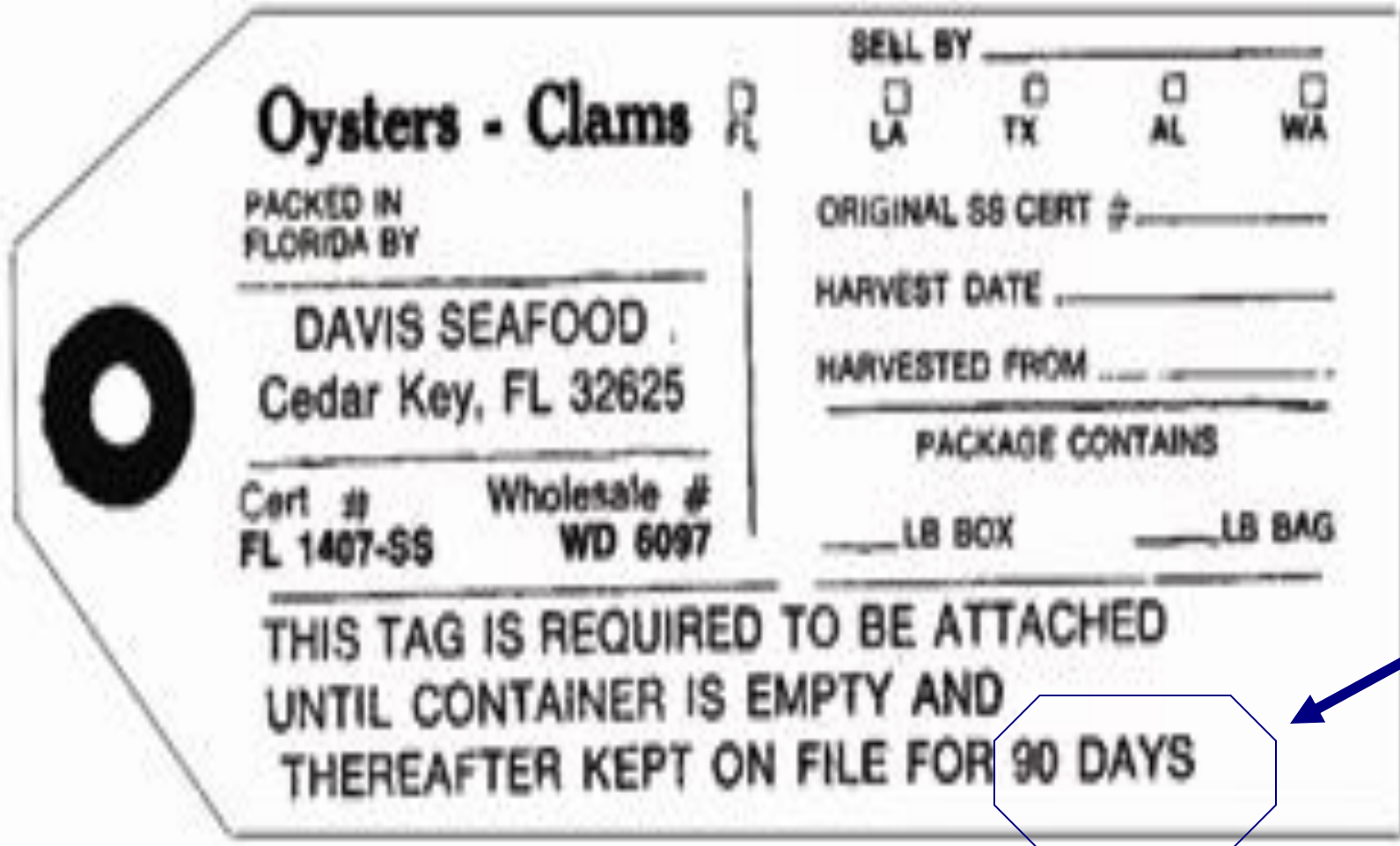



*Fresh fish*

# Receiving and Inspecting

- Required documents:
- **Live shellfish:** Receive oysters, mussels, clams, and scallops at an air temperature of 45°F (7°C) and an internal temperature no greater than 50°F (10°C)
  - Once received, the shellfish must be cooled to 41°F (5°C) or lower in four hours
- **Shucked shellfish:** Receive at 45°F (7°C) or lower
  - Cool the shellfish to 41°F (5°C) or lower in four hours
- Farm raised fish
  - Must have documentation stating the fish was raised to FDA standards
  - Keep documents for 90 days from the sale of the fish

# Shellfish must have a shellstock identification tag



**Oysters - Clams** 

PACKED IN  
FLORIDA BY

**DAVIS SEAFOOD**  
Cedar Key, FL 32625


Cert # **FL 1407-SS** Wholesale # **WD 6097**

SELL BY \_\_\_\_\_  
 LA  TX  AL  WA

ORIGINAL SS CERT # \_\_\_\_\_  
HARVEST DATE \_\_\_\_\_  
HARVESTED FROM \_\_\_\_\_

PACKAGE CONTAINS  
\_\_\_\_\_ LB BOX \_\_\_\_\_ LB BAG

**THIS TAG IS REQUIRED TO BE ATTACHED  
UNTIL CONTAINER IS EMPTY AND  
THEREAFTER KEPT ON FILE FOR 90 DAYS**



# Shellstock tag

- Must indicate when and where the shellfish were harvest
- Must be kept on file for 90 days after once the container is emptied

# Receiving: *Hermetically Packaged Goods*

Check product packaging for:

- Leaks
- Bulges
- Dents
- Broken seals
- Missing labels
- Rust.



*Check packaging quality.*

# Food Irradiation



*Radura symbol*

Food irradiation is a method of preserving foods.

Irradiation is safe and has been approved by the FDA as a method of preserving many foods.

Receiving:

*Dairy Products Temp  $\leq$  41°F (5°C)*

Dairy products must be handled carefully and kept out of the Temperature Danger Zone!

Milk can be received at  $\leq$  45°F (7°C)

If cooled to Temp  $\leq$  41°F (5°C) in less than 4 hours



Cheese

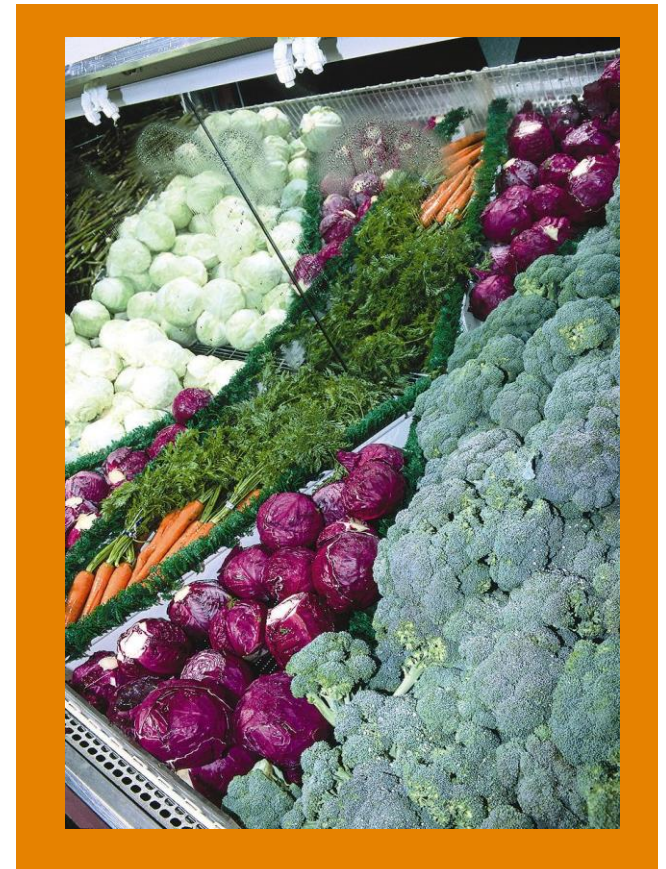
Milk





# Receiving: *Fruits and Vegetables*

Fruits and vegetable that will be washed by the consumer prior to consumption do not have to be washed at the establishment before they are sold.



*Fresh vegetables*

# Receiving: *Juice*

Juices sold in retail food establishments that have not been pasteurized, or juice that has been packaged in a retail food establishment that doesn't have a HACCP plan must bear a warning label!



# Receiving: *Proper Receiving*

Refuse or return products that:

- Show signs of spoilage
- Do not meet quality standards
- Are delivered in damaged packaging
- Tear holes, bloating or leaking (ROP food)
- Discolored and dirty
- Evidence of tampering



*Store refused products away from accepted products.*

# Receiving:

## *Importance of Proper Packaging*

The common purpose of the package is to:

- Protect the contents from contamination
- Provide a source of information about its nutritional contents
- Provide advertising material
- Make the product more convenient for customers to transport, prepare, and serve.



# Storage

Dry

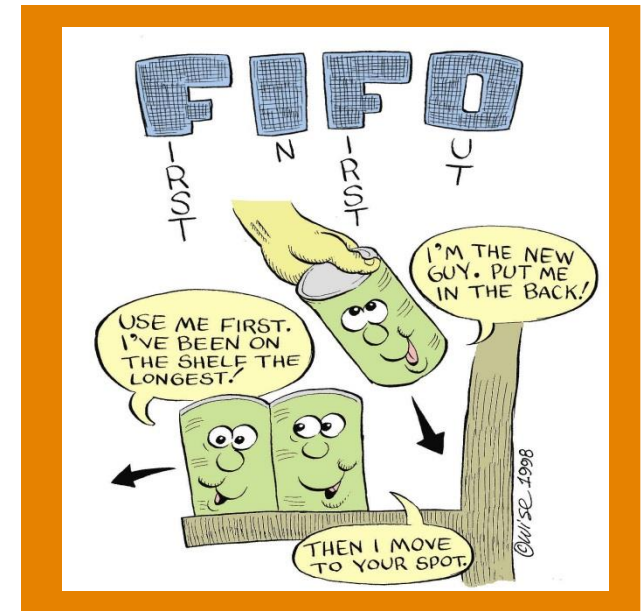
Refrigeration

Frozen

# Storage: *FIFO*



Store  
foods  
properly



To ensure product freshness and quality, use the First In, First Out inventory method!

# Type of Storage: Dry Storage

Dry storage is used to store less perishable items and non-potentially hazardous foods.



# Storage Don'ts



*Store foods in proper places.*

## Do Not Store Food:

- In toilet rooms
- In locker areas
- In mechanical rooms
- Under piping
- Under sewage lines
- Among chemicals
- With personal items.



# Chemical Storage

Most chemicals are poisonous and must be properly labeled and stored away from:

- Food items
- Single-service items
- Utensils
- Equipment
- Paper goods.

## Dry Storage

- Food should be stored in a dry, away from sun and in cool location
- At least six (6) inches (15 cm) from the floor and away the walls
- Store supplies in designated storage areas
- Single use items in original packaging
- Chemicals should have a designated area away from food, food contact surface and utensils

## Rotation - FIFO

- Always follow the FIFO rule
- First in First out according to use by or expiration date
- Store food with earliest exp date or use by date in front of food with later dates
- Throw out food that have passed the manufacture use by or expiration date

# Labelling and date marking

Label food for on site use:

- When food are removed from the original container they should be labeled including
  - Common name, or state that identifies it

## Containers:

- Store food in containers intended for food
- They should be durable, leak proof that can be covered or sealed
- NEVER, NEVER use empty chemical containers for food or food container for chemicals

## Label food packaged on site for retail sale:

- Common name and quantity
- If there are more than one ingredient, list of ingredients in descending order by weight
- List all allergens, additives, artificial colors and flavors
- Name of the place of the business, packer or distributor
- RTE - Ready to Eat food TCS must be marked if it is held longer than 24 hours
- Date should indicate when food should be eaten, sold or discarded

# Labeling and date marking

## Combined food

- When combining food in a plate that have several use by dates, the discard date of the plate is based on the earliest prepared food
- Commercially processed food
  - If the open product has a use by date less than seven day, the date in the container is the use by date if it is based on food safety.

# Type of Storage: Refrigerator



- Refrigeration
- Slows microbial growth
- Used to store potentially hazardous and perishable foods for a short period of time
- Store potentially hazardous foods at 41°F (5°C) or below
- Space products to allow cold air to circulate around them
- Refrigerators must have a temperature-measuring device located to measure the air temperature in the warmest part of the unit.



## Refrigeration storage

- To avoid cross contamination, if RTE food can not be store in a separate refrigeration then,
  - RTE should be on the top shelve and in the following descending order
  - Seafood
  - Whole cuts of beef, pork
  - Ground meat, pork or fish
  - Poultry, whole or ground

# Freezing



Freezing foods helps to maintain quality and freshness for longer periods of time as long as the food remains solidly frozen.

RTE food in frozen stage can be placed under or above raw food since it will not drip fluids

# Type of Storage: Freezer

## Freezer

- Used to store foods for longer periods of time
- Keeps foods solidly frozen
- Prevents microbial growth, but does not destroy all microbes
- Holds foods below 0°F (-18°C)
- Space products to allow cold air to circulate around them
- Package foods tightly to avoid freezer burn
- Freezers must have a temperature-measuring device located to measure the air temperature in the warmest part of the unit.

## Remember

- How to purchase, receive and store food safe
- How to keep food safe preventing cross contamination, temperature abuse, proper cleaning and sanitation on the areas and good personal hygiene