INSERVICE OBJECTIVES

This training addresses controlling time and temperature during the receiving and storage phase to ensure food safety. After completing this session, employees will be able to:

- Understand food receiving and delivery temperatures
- Understand procedures for checking temperatures
- Gain knowledge of proper food storage temperatures and procedures

Main Topics to Cover and Included are:

- Temperatures during receiving and delivery
- Types of food storage
- Refrigerator storage
- Freezer storage
- Cold food holding

INSERVICE OUTLINE

Optional Pre-Test

Resource

- Pre-test/post-test

Outline

**Ask participants to complete the pre-test. Tell them you will re-visit these questions at the end of the session.*

Lecture & Discussion

Outline

Overview

Food Receiving

When receiving, your main concern is contamination from pathogens and the formation of harmful toxins. Obtaining food from approved and reputable sources, and received at proper temperatures, is important in preventing the growth of these pathogens during the receiving process.

All potentially hazardous (TCS) foods that are designated as refrigerated items (meats, poultry, dairy products, etc.) must be received at 41°F (5°C) or below with the follow exceptions:

- Live or shucked shellfish (oysters, clams, etc.) can be received at an ambient (air) temperature of 45°F (7°C) or lower.
- Live crustaceans (lobster, shrimp, crab) must be received alive at an ambient temperature of 45°F (7°C) or lower. If processed, receive at an internal temperature of 41°F (5°C) or lower.
- Fresh shell eggs may be received at an air temperature of 45°F (7°C) or lower.
- Fluid milk may be received at a temperature of 45°F (7°C), but must be cooled to 41°F (5°C) or below within four hours of receipt.

CASE STUDY

Resources

- Case Study

**Interactive Idea: Have participant read aloud and discuss.*

Ben works in a small hospital which has limited foodservice staff. The food delivery arrives at 8:30 AM when he is very busy serving breakfast. He quickly signs the invoice and tells the driver to set the boxes on the floor at the back of the kitchen. The delivery includes cottage cheese, fresh ground beef, and chopped lettuce in bags. When Ben's shift ends at 3 PM he realizes the delivery items have not been put away. He quickly shoves the items into the cooler and leaves for the day.

What did Ben do wrong?

POST-TEST AND CLOSING

Resources

- Post-Test
- Attendance Sheet
- Certificate

Outline

Distribute copies of the post-test. Ask participants to complete the post-test or review their answers from pre-test. Review Questions and Answers and address concerns.

Correct Answers are: 1. B; 2. C; 3. C; 4. B; 5. B

- Ask participant to name a key point discussed today. Review any other key points not mentioned.
- Ask each participant to sign the attendance sheet
- Distribute certificate of completion

PRE-TEST/POST-TEST

1. What is the warmest temperature at which most refrigerated foods can be received?

a. 32°F.
b. 41°F.
c. 45°F.
d. 70°F.

2. Which of the following foods needs time and temperature control (TCS) to be safe?

a. Whole wheat bread
b. Canned peaches
c. Sliced melon
d. Peanut butter cookie

3. According to the FDA Food Code, which of the following foods can be received at 45°F?

a. Beef and pork
b. Fish and poultry
c. Shell eggs and fluid milk
d. Yogurt and sour cream

4. Frozen food that has been thawed should be used or discarded within how much time?

a. 8 hours
b. 24 hours
c. 3 days
d. 7 days

5. Reduced Oxygen Packaged (ROP), Modified Atmosphere Packaged (MAP), processed, refrigerated, vacuum packed or sous vide foods should be delivered at what temperature?

a. 32°F.
b. 41°F.
c. 45°F.
d. 70°F.