



**Public Health**  
Prevent. Promote. Protect.

## **JO DAVIESS COUNTY HEALTH DEPARTMENT**

9483 US RT. 20 WEST • P. O. BOX 318 • GALENA, ILLINOIS 61036 • (815) 777-0263

### **HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)**

#### **Receiving Deliveries**

##### **Monitor all food deliveries for:**

- Inspect the delivery truck when it arrives to ensure that it is clean, free of putrid odors, and organized to prevent cross-contamination. Be sure refrigerated foods are delivered on a refrigerated truck.
- Check the interior temperature of refrigerated trucks.
- Confirm vendor name, day and time of delivery, as well as driver's identification before accepting delivery. If driver's name is different from what is indicated on the delivery schedule, contact the vendor immediately.
- Check frozen foods to ensure that they are all frozen solid and show no signs of thawing and refreezing, such as the presence of large ice crystals or liquids on the bottom of cartons.
- Check the temperature of refrigerated foods.
  - For fresh meat, fish, and poultry products, insert a clean and sanitized thermometer into the center of the product to ensure a temperature of 41°F or below. The temperature of milk should be 45°F or below.
  - For packaged products, insert a food thermometer between two packages being careful not to puncture the wrapper. If the temperature exceeds 41°F, it may be necessary to take the internal temperature before accepting the product.
  - For eggs, the interior temperature of the truck should be 45°F or below.
- Check dates of milk, eggs, and other perishable goods to ensure safety and quality.
- Check the integrity of food packaging.
- Check the cleanliness of crates and other shipping containers before accepting products. Reject foods that are shipped in dirty crates.
- Any food that is not within the required temperature or received in damaged containers should be returned immediately.