



Public Health
Prevent. Promote. Protect.

JO DAVIESS COUNTY HEALTH DEPARTMENT

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HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Transporting Food For Off-Site Service

- Keep frozen foods frozen during transportation.
- Maintain the temperature of refrigerated, time/temperature control for safety foods at 41°F or below and cooked foods that are transported hot at 135°F or above.
- Use only carriers manufactured for transporting food

- Prepare the food carrier before use:
 - Ensure that all surfaces of the food carrier are clean.
 - Wash, rinse, and sanitize the interior surfaces.
 - Ensure that the food carrier is designed to maintain cold food temperatures at 41°F and hot food temperatures at 135°F or above.
 - Place a calibrated stem thermometer in the warmest part of the carrier if used for transporting cold food, or the coolest part of the carrier if used for transporting hot food.

- Store food in containers suitable for transportation. Containers should be:
 - Rigid and sectioned so that foods do not mix
 - Tightly closed to retain the proper food temperature
 - Nonporous to avoid leakage
 - Easy-to-clean or disposable
 - Approved to hold food

- Place food containers in food carriers and transport the food in clean trucks, if applicable, to remote sites as quickly as possible.