

# CANTEEN KITCHENS

## **RECEIVING DELIVERIES**

Before any food reaches your catered events, it must come from a supplier. Once the food arrives, it's crucial to perform thorough checks to ensure that it is safe, high quality, and won't contribute to any potential issues like pest infestations or foodborne illnesses. This will outline the steps involved in inspecting incoming food deliveries, recording temperatures, and preventing pest-related problems.

## **CONDITION OF FOOD DELIVERY**

Upon receiving food deliveries, assess both the condition of the food and its packaging. Torn, punctured, or dented packaging should be a red flag, and the food should not be accepted if these issues are present. For frozen and refrigerated foods, moisture or discoloration on the packaging may indicate thawing and refreezing, which can compromise food safety. These items should be carefully evaluated and potentially rejected. While recording the condition on the receiving slip or invoice isn't required, it's a good practice to ensure accountability in checking the delivery's quality.

## **PREVENTING INFESTATIONS**

Pests like rodents or insects can inadvertently be introduced through deliveries, which is one of the most common sources of infestations in catering facilities. To avoid this, take extra precautions when inspecting deliveries. Use a flashlight (or even a blacklight) to check for any signs of rodent or insect activity. The space between the top and bottom of pallets is a common hiding spot for pests, so be sure to check for droppings in these areas. If any signs of live pests are found on the delivery or in the truck, the delivery should be rejected, and the supplier should be removed from your approved list.

## **RECEIVING TCS (TEMPERATURE CONTROLLED FOR SAFETY) FOODS**

Temperature-controlled foods require proper handling to prevent harmful bacteria from growing. If these foods are exposed to temperatures outside the safe range for more than 2 hours, bacteria can multiply to unsafe levels. Upon arrival, use an infrared thermometer or digital probe thermometer to check the temperature of the TCS foods. The highest temperature reading should be recorded, along with the date and time, either on the Food Delivery Log or the receiving slip. For frozen foods, ensure they are solidly frozen or below 15°F, and document this temperature as well. Proper temperature checks are critical to ensuring the safety of the food you serve.