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Transport Foods Safely from your Central Kitchen to Satellite Sites

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Key Terms


- Time/Temperature for Control for food safety(TCS) Foods
- Standard Operating Procedure (SOP)
- Central Kitchen
- Satellite/Remote Site
- Time as the Public Health Control (TPHC)



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Objectives


- Define and identify TCS foods
- Identify temperature control equipment and approved containers for food transport
- Write a SOP for food transported from a central kitchen to a satellite site
- Write a SOP to use TPHC to maintain food safety for foods that are transported from a central kitchen to a satellite site



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TCS Foods

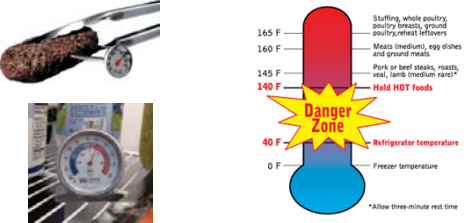
- Requires time-temperature control to prevent the growth of microorganisms and the production of toxins



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Temperature Control

Keep it **hot 135F** or **cold 41F**



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Equipment for Temp Control



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Transport Containers

- Used to transport between central kitchen and satellite sites
- Designed to keep ambient air from escaping
- Can be used with heat packs or cold packs



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Write a SOP



- State the tasks need to be done and assign those tasks to workers
- Decide who oversees that workers are following procedures and how they are monitoring these tasks
- Address foreseeable issues that might occur during the procedure
- Identify any records that need to be kept

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Standard Operating Procedure

Establishment Name: Kathy's Kids Feeding Program
 Subject: Meal Transportation for lunch service to satellite site

What will be done and who will do it?
 Temperature of food is taken when food is removed from holding at 10AM. Time written on Food Delivery Log - Assign Who
 Food packed in insulated bags for transport. Milk and cold food is packed with frozen gel packs. Hot food is packed with thermal packs that were heated in the microwave per pack directions- Assign Who
 Food is transported from central kitchen to site 8 miles/20 minutes away by delivery driver. When food is received time & temperature are recorded on food delivery log
 Food is unpacked from insulated bags at 10:45-Assign Who (site manager/delivery driver)
 Site manager makes a copy of food delivery log and sends original back with delivery driver to central kitchen
 Food is served from 11:00-1:00- Assign who (site manager/delivery driver/youth director)
 Leftover TCS food thrown away after 1:00 PM-assign who

Who will make sure it's done and how?
 Program CEO assigns dates of delivery driver and site managers.
 CEO checks once a week to make sure that all food delivery logs have been received and are accurate.

How should problems be fixed?
 If delivery times expected to exceed 45 minutes, site will use individually shelf-stable products instead of TCS foods. (short-term solution).

What records will be kept?
 Food delivery Log
 Mileage Log

Created (Date):
 03/27/2018 KS

Last Revised:
 11/27/18 KS

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Transportation SOP Key Points

- Time in delivery vehicle from central kitchen to satellite site should not exceed 1 hr
- Keep a delivery records for food that is transported
- A copy of this record remains at site that receives the delivered food until that food has been eaten or thrown away

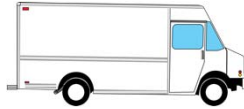
Food Transportation Temperature Log

Date	Product Name	Temp of food leaving kitchen			Temp of food upon arrival at site			Adhans Taken
		Time	Temp	Initials	Time	Temp	Initials	

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Temperature Control Issues

- Heat and cold loss during packing for transport
- No way to add heat and cold during transport process without electricity
- Cold and heat packs have limited surface area
- Milk cartons can't be in constant contact with ice as it degrades the cardboard container



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Time as the Public Health Control (TPHC)

- Uses time alone to limit bacteria growth when temperature cannot be maintained
- Must have a SOP approved by ADH as part of application process for feeding sites
- Limited to a 4 hour window to package, transport, unpack and serve/feed TCS foods



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Why 4 hours?

SOP for TPHC

- List what specific food will be held using TPHC, where each food will be held, and if the food is a working supply or a ready-to-eat food.
- If cooling food that is prepared, cooked, and refrigerated, describe how the food will be properly cooled.
- Describe how the container will be marked to show when food will be cooked, served, or discarded within four hours.
- Identify who is responsible for each task.

SOP for TPHC key points

- You must have a written SOP for TPHC kept at facility for review
- State when and how food is marked to show disposal time at 4 hours
- State how food is disposed of when either the time limit has expired or the food containers are unmarked

When does time begin?

1) Food must still be **hot 135F** or **cold 41F** when time begins **AND**

2) a) Immediately when food is removed from temperature control equipment

-or-

b) Immediately after cooking



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Example: TPHC start/end

8 AM Hamburger patties cooked to 180F.

1) Placed into trays and kept in warmer cabinet. Moved to transport container at 10 AM. Then loaded into delivery van. Patties were 145F when packed into insulated carrier.

2) Placed into trays and kept in warmer cabinet. Moved to transport container at 9 AM. Then loaded into delivery van. Patties were 125F when packed into insulated carrier.

3) Placed into trays and immediately packed into transport container

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Ex. Start/End Cont.

1) Placed into trays and kept in warmer cabinet. Moved to transport container at 10 AM. Then loaded into delivery van. Patties were 145F when packed.

Start 10 AM End 2 PM

2) 125F when Packed at 9 AM;

Start 8 AM End 12 PM- You must have marked these at 8AM to serve them until noon


3) Immediately packed into cooler;


Start 8 AM End 12 PM (noon)

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At the Satellite Site

- Food arriving should be clearly marked with start or end time as described in your TPHC policy
- A copy of any delivery logs or time marking information should be maintained with the food until service has finished and any leftover items have been discarded
- Someone is in charge of overseeing that food is not tampered with before it is served





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Where is food when TPHC Ends?




OR




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Other issues to consider

- Do not store or transport chemicals together with food
- Shifting and movement during transportation could result in cross-contamination
- Food deliveries cannot be left unattended
- The transport vehicle is subject to a food safety inspection



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Summary

- TCS foods require a combination of time and temperature control to limit bacterial growth
- If you are transporting food from a central kitchen to a satellite site, you will need to write a SOP and keep a delivery log with the food
- TPHC is an additional precaution that may be used if temperature control cannot be maintained, but items must be clearly identified and thrown away if not eaten 4 hours after time begins

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FAQ 1

- When do I mark the TCS food?
Immediately when TPHC begins. Unmarked or improperly marked foods must be thrown away



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FAQ 2

- When using TPHC, can food be saved and served later?
No. Once TPHC begins, food cannot be returned to temperature control (e.g., refrigerated, frozen, reheated, or hot-held) to be saved and served later.



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FAQ 3

- If I mix different batches of food in the same container, how do TPHC requirements apply?

Avoid mixing different batches of food together in the same container. If you do mix batches, use the earliest time as the time by which to cook, serve, or discard all the food in the container.

Example: A container of pasta salad on the salad bar is marked to be used or discarded by 2:00 p.m. At 1:30 p.m., a new container is placed on the salad bar, and the pasta salad remaining in the first container is added to the top. All the pasta salad in the new container must be served or discarded by 2:00 p.m.

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Other Questions/Concerns



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Thank You

Thank you for your attention



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