

# FOOD Transportation at Receiving

## Self-Inspection Checklist



### Tips for food premises operator's

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Ensure all food, especially meat products, are from an inspected or approved/licensed premises. \_\_\_\_\_

Ask for an official invoice with detail of the supplier's business (PHI may ask to see during routine inspection)  
License or plant #, processing plant or warehouse address, recent inspection report by PHI or OMAFRA/CFIA \_\_\_\_\_

Check the delivery truck for cleanliness and proper storage of food. \_\_\_\_\_

Meats not sitting on the floor or hanging about other foods; no evidence of cross-contamination;  
no open containers of food such as produce or prepared foods stored next to or under raw foods

Check to insure proper packaging with no visible signs of damage, cross-contamination, etc. \_\_\_\_\_

If no label, stamps, info of packing plant etc on boxes of meat products, this can be evidence of a 're-packaging'  
or from an illegal supplier. Call the supplier for explanation or call local health unit to report such suppliers

Check for proper receiving temperature. If temperature in truck not maintained... call supplier. \_\_\_\_\_

Frozen foods <18°C or colder; Refrigerated foods <4°C or colder. Use a calibrated food thermometer or  
ask the Driver to show you copy of the temperature log to verify proper temperature has been maintained.

Food premises operators are the frontline inspectors to prevent unfit food from getting into their  
business as well as providing protection to their clients. Are you protecting your business? \_\_\_\_\_

Required Action:

Date: \_\_\_\_\_

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