

HACCP-Based SOPs

Transporting Reduced Oxygen Packaged (ROP) Food

PURPOSE: To prevent foodborne illness by ensuring that temperatures of Reduced Oxygen Packaged (ROP) food are maintained during transportation and contamination is prevented.

SCOPE: This procedure applies to foodservice employees who transport ROP food.

KEY WORDS: Hot Holding, Cold Holding, Reheating, Reduced Oxygen Packaging (ROP), Cooling, Transporting Food

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow all Southern Nevada Health District regulations.
 - Keep frozen ROP foods frozen in a solid state during transportation.
 - Maintain the temperature of refrigerated, ROP foods at _____°F and cooked foods that are transported hot at 135°F or above.
3. Use only food carriers for transporting ROP food approved by the National Sanitation Foundation International or that have otherwise been approved by the state or local health department.
4. 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 _____°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 ROP food, or the coolest part of the carrier if used for transporting hot ROP food. Refer to the Using and Calibrating Thermometers SOP.
 - Pre-heat or pre-chill the food carrier according to the manufacturer's recommendations.
5. 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
6. Place food containers in food carriers and transport the food in clean trucks, if applicable, to remote sites as quickly as possible.

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Transporting Food continued

MONITORING:

1. Check the air temperature of the food carrier to ensure the temperature stated by the manufacturer is reached prior to placing food into it.
2. Ensure continuous electronic monitoring device is placed in the transport vehicle at close proximity to the food carriers to measure ambient air temperatures of the transport vehicle. The temperature must not exceed _____°F.
3. Check the temperatures of ROP food using a calibrated thermometer before placing it into the food carrier. Refer to the Holding Hot ROP Foods SOP or to the Holding Cold ROP Foods SOP for the proper procedures to follow when taking temperatures.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Continue heating or chilling food carrier if the proper air temperature is not reached.

3. If hot food falls below 135°F during transport, then,

4. If cold food is above _____°F during transport, then

VERIFICATION AND RECORD KEEPING:

Before transporting ROP food, foodservice employees will record

on the _____. Upon receipt of ROP food, foodservice employees will record

on the _____. The foodservice manager will verify that foodservice employees are following this SOP by visually observing employees and reviewing and initialing the _____. All logs are kept on file for a minimum of _____.

DATE IMPLEMENTED: _____ BY: _____

DATE REVIEWED: _____ BY: _____

DATE REVISED: _____ BY: _____