

# PROFESSIONAL FOOD MANAGER POWERPOINT PRESENTATION

## Chapter 7 | Purchasing and Storing Food



# Overview

After completing this lesson, you should be able to:

- Evaluate food safety controls of the supplier.
- Identify the potential hazards associated with food delivery.
- Describe the actions needed to avoid hazards in food storage.

## CHAPTER 7: Purchasing and Storing Food

# Lesson 1: Purchasing

Purchasing is the first step in the flow of food.

- **Reputable supplier**
  - Food safety management system in place
  - Impeccable premises, with full records of products going in and out
  - High standards of the driver and vehicle



## **Lesson 2: Transportation and Delivery**

- Two significant safety hazards regarding the delivery of food:
  - Contamination of food by physical contaminants, chemicals, or bacteria – either before or at the point of delivery
  - Multiplication of bacteria within the food due to improper temperatures, either en route to the establishment or at point of delivery

## CHAPTER 7: Purchasing and Storing Food

### Lesson 2: Transportation and Delivery

- Shellfish is required to have certification because of the possibility of environmental contamination.



# Lesson 2: Transportation and Delivery

- Boxes, cans, and packaging must be:

- Clean
- Free from signs of pests
- Dry
- Not dented or swollen
- Labeled
- Not out of date



### Lesson 3: Storage

- Refrigerated items should be stored first, followed by frozen foods, and then dry goods.
- **Stock rotation:** The practice of ensuring the oldest stock is used first and that all stock is used within its shelf life.
- **FIFO** – First In, First Out

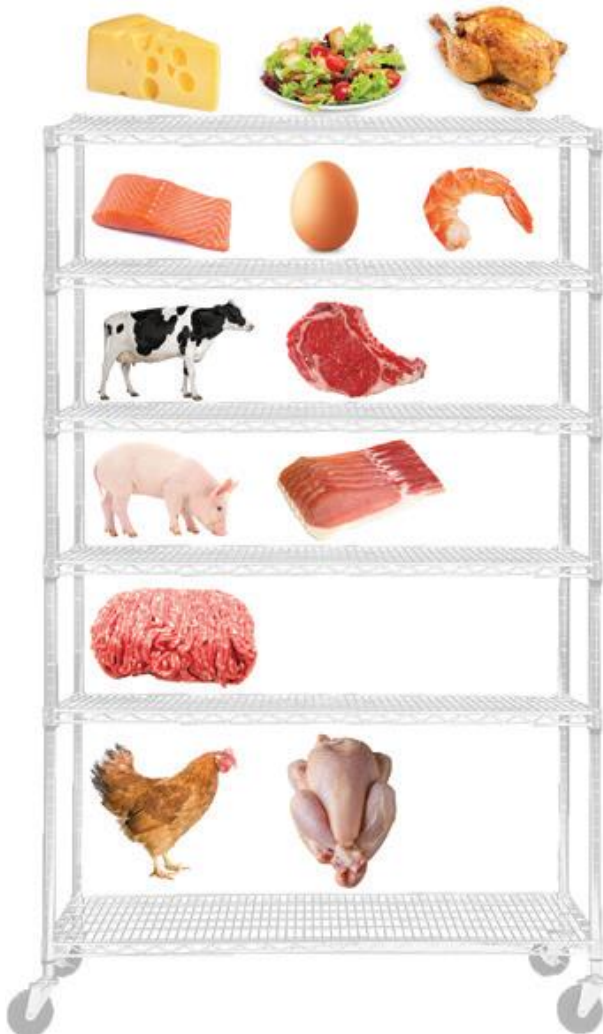


### Lesson 3: Storage



- Major hazards for refrigerated storage
  - Contamination by raw foods
  - Multiplication of bacteria if temperatures are too high

### Lesson 3: Storage



Food storage order from top to bottom is:

- Ready-to-eat foods and fully cooked foods
- Fruits and vegetables
- Fish and seafood
- Beef and pork
- Ground meats
- Poultry

## CHAPTER 7: Purchasing and Storing Food

### Lesson 3: Storage

- The major hazard associated with frozen food storage is the multiplication of dormant bacteria that takes place when the temperature rises above 14°F (−10°C).



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### Lesson 3: Storage



The two main hazards associated with dry food storage are:

- Physical contamination - Occurs from objects brought in on delivery packaging, such as staples or cardboard
- Chemical contamination - Which comes from rusty cans or chemicals kept in dry storage

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### Lesson 3: Storage



## **Lesson 3: Storage**

- Meat
  - Meats should be stored in their original wrapping or in air-tight, moisture-proof wrapping at 41°F (5°C) and must be USDA-inspected.
  - Meats have a short shelf life and if time/temperature abused, will support rapid bacterial growth.



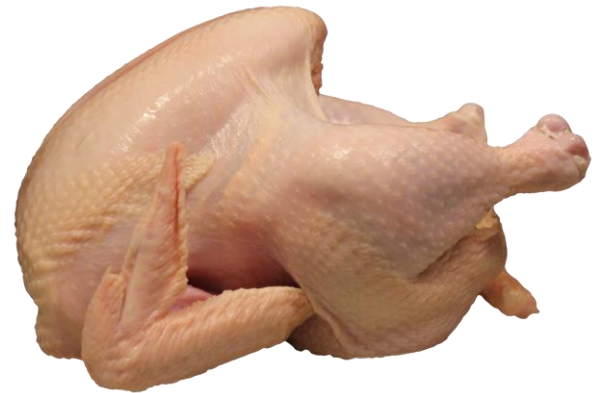
## **Lesson 3: Storage**

- Eggs
  - Store at 45°F (7°C) or lower.
  - Should not be subjected to fluctuating humidity or temperatures, which encourage condensation.
  - Don't wash eggs before storing them.



## **Lesson 3: Storage**

- Poultry
  - Chicken, turkey, goose, duck
  - Store at 41°F (5°C) or below
  - Must be USDA-inspected
  - If delivered frozen, keep it frozen



### Lesson 3: Storage

- Seafood
  - Fish, shellfish, crustaceans
  - Stored at an internal temperature between 32°F (0°C) and 41°F (5°C)
  - If delivered frozen, keep it frozen



### Lesson 3: Storage

- Milk and dairy
  - Milk and dairy products, including bakery fillings that contain dairy, must be stored at 41°F (5°C) or lower.
  - The use-by or expiration date on milk and dairy products represents the last day the product can be used or sold.



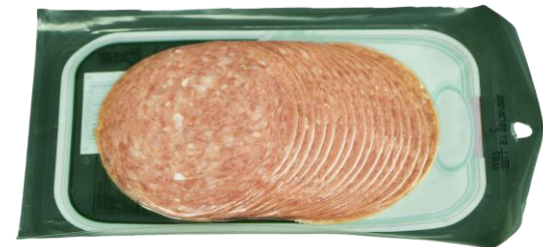
## **Lesson 3: Storage**

- Fresh fruits and vegetables
  - Whole, raw fruits and vegetables, such as carrots and celery, can be refrigerated at 41°F (5°C) or below, at a relative humidity of 85 to 95 percent.
  - Many fruits and vegetables continue to ripen after they are harvested. Fruits and vegetables such as avocados, bananas, and tomatoes, ripen best at room temperature.



## Lesson 3: Storage

- Reduced Oxygen Packaging
  - **ROP**: Refers to any packaging procedure that results in a reduced oxygen level.
  - Types of ROP foods are controlled atmosphere packaging (CAP) and modified atmosphere packaging (MAP).



## CHAPTER 7: Purchasing and Storing Food

# Questions

