

Receiving Food Products

Guidelines for Inspecting Food Products When They Are Received

If the answer to any of these questions is no, then the food product must be either thrown away or returned to the supplier.

Product Quality



- ✓ Are the food products clean?
- ✓ Is the product free of any signs of temperature abuse? (i.e., frost, condensation)
- ✓ Is the product free of any abnormal smell?

Condition of Boxes/Cartons/Containers/Cans

- ✓ Are the boxes/cartons/containers in good condition and free of any signs of damage?
- ✓ Are the cans free of any severe dents on the top or bottom rim, or on the side seam?
- ✓ Is the product normal in appearance with no evidence of swelling or bulging?
- ✓ Are the cans free from any rust or pitted surfaces?

Receiving Temperature

- ✓ Are all time and temperature control for safety (TCS) food at 41°F or below?
 - Exceptions to this requirement are:
 - Shell eggs must be 45°F or below.
 - Molluscan shellfish may be received at 45°F to 50°F and cooled to 41°F within 4 hours.
 - Frozen foods must be received frozen.



Cross Contamination

- ✓ Are raw foods separated from ready-to-eat foods?
- ✓ Is produce stored above or separate from any meat and poultry products?
- ✓ Are containers leaking on another product?
- ✓ Is the product free from signs of contamination? (i.e., evidence of rodents, insects, birds, or leaking)

Receiving Food Products

Health Response and Licensure • Food and Lodging

1720 Burlington Drive, Suite A, Bismarck, ND 58504-7736

Phone: (701) 328-1291 • Toll-free: 1 (800) 472-2927 • 711 (TTY)

hhs.nd.gov/foodandlodging

