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title	Product delivery safety control checks for caterers
category	Food hygiene and Food Safety Management in the catering sector
format	Animated cartoon (Video)
Workload	0.5 hours
target groups	Owners, managers, employees of the food catering sector, students
Language	english
pre knowledge expected	None
learning outcomes	After successful completion of the activity, the participants: <ol style="list-style-type: none"> 1. Are aware of the importance of the safety control checks for product delivery 2. Know the safety control check they should run when product delivery
content	<ol style="list-style-type: none"> 1. Checklist for the safety control checks for product delivery: <ul style="list-style-type: none"> – Check freshness of food – Quality control (no damaged package/product, no pest infestation or foreign bodies, fill the record) – Label control – Temperature control (product and vehicle) – Transport vehicle cleanliness, overall condition, product packaging/packing/wrapping, refrigerator boxes, adequacy of transport of foodstuffs only 2. Importance of the safety control checks for product delivery of foodstuffs
access	The material will be accessible on the Food-STA training platform https://food-sta.eu
assessment	None