

Sustainable Food Safety 201



PEAK SHIFT

CHAPTER 6

Purchasing and Receiving

Source, temperature, condition and records

FDA model Food Code 2026, 3-201.11 and 3-202.11

BASIS: FDA CODE + TEACHING FRAMEWORK



Lawful Sources

Supplier

Food comes from a source that complies with applicable law.

Private-home food

The model Code prohibits its use or service in the establishment.

Commercial cans

Hermetically sealed food comes from a regulated processing plant.

A familiar seller or a professional label does not establish a lawful source.

Inspection, Grading and Manufacturing

Inspection

Applicable regulatory oversight of production and compliance.

Quality grading

Beef grades such as Prime and Choice describe quality characteristics.

GMP

Good manufacturing practices cover production, packing and holding.

Each answers a different question about the supplier or product.

Receiving During a Rush

Before acceptance

Inspect the delivery environment, food, packages and required records.

PIC responsibility

Ensure receiving checks happen, including after-hours deliveries.

Restaurant method

Assign a trained receiver and backup; sequence deliveries to protect food.

Move accepted food promptly into the appropriate protected storage.

A Receiving Temperature That Means Something

Meat, poultry, fish

Use a suitable probe in the relevant thick portion, away from bone.

Liquids

Use a clean sampling method and a suitable food-contact probe.

Package screening

Between-package or infrared readings have limits. Resolve uncertainty with a valid product measurement.

Raw shell eggs

Check refrigerated-equipment air under the separate egg rule.

Use a clean, sanitized, accurate probe and wait for a stable reading.

Ordinary Cold and Hot Deliveries

Cold TCS food

41 F or below at receipt, unless distribution law specifies an exception.

Properly cooked, hot TCS food

135 F or above when received hot.

TCS means time/temperature control for safety. Earlier abuse still matters.

Raw Shell Eggs and Egg Products

Raw shell eggs

Receive in refrigerated equipment at 45 F air or below.

Immediately after receipt

Place in refrigerated equipment maintaining 45 F air or below.

Egg products

Liquid and other egg products must be obtained pasteurized.

Shell condition and product type matter as well as temperature.

3-202.11(C); 3-202.13-.14; 3-501.14(D)

BASIS: FDA FOOD CODE

Milk: Receipt Plus a Cooling Deadline

Delivery at 9 a.m.

Pasteurized milk arrives at 44 F under an applicable 45 F distribution allowance.

By 1 p.m.

Cool the accepted milk to 41 F or below.

Before acceptance

Check pasteurization, applicable Grade A requirements, condition and source.

The four-hour cooling step applies to qualifying lawful warmer receipts.

3-201.13; 3-202.11(B); 3-202.14; 3-501.14(C)

BASIS: FDA FOOD CODE

Shellfish Temperatures Depend on the Product

Live shellstock	Oysters, clams or mussels still alive in their shells.
Shucked shellfish	Shellfish meat removed from the shell.
Common receiving specifications	Shellstock: 45 F air / 50 F internal. Shucked: 45 F, when the governing allowance applies.
Qualifying warmer receipt	Cool to 41 F or below within 4 hours.

Verify the applicable distribution rule. These are not blanket allowances for seafood.

3-202.11(B); 3-501.14(C); NSSP distribution provisions

BASIS: CODE + CONDITIONAL DISTRIBUTION EXAMPLES

Frozen Condition and Previous Abuse

Frozen shipment

Food labeled and shipped frozen by a processor must arrive frozen.

Warning evidence

Unusual crystals, liquid stains or refrozen leakage can indicate thawing and refreezing.

A colder setting now does not erase earlier temperature abuse.

Package Integrity

Reject affected food

Leaking seals, swollen or deeply dented cans, damaged seams and contamination.

Inspect the extent

A damaged outer case and a damaged food barrier are different findings.

No taste test

Do not open suspect food to decide whether it is safe to eat.

The package must protect its contents from contamination.

3-202.15; 3-101.11; 3-701.11; USDA can guidance

BASIS: CODE + PUBLIC-HEALTH GUIDANCE

Nonfood Deliveries

Cups, lids and utensils

Keep protective packaging and food-contact surfaces clean and protected.

Chemicals

Maintain identification and separation to prevent leaks onto food or supplies.

Food-contact supplies need protection before their first use.

4-903.11; 4-502.13; 7-101.11; 7-201.11

BASIS: FDA FOOD CODE

Condition Clues Have Limits

Reject unacceptable condition

Spoilage, abnormal odor, slime, mold or decay require action on affected food.

Shellstock

Check for excessive mud, dead animals and broken shells.

Normal appearance

Does not prove a safe source, temperature history or absence of pathogens.

Use the whole receiving check, not a single color or smell.

Dates and Ingredient Substitutions

Quality date

Best-if-used-by generally describes quality; read the product context.

Safety date

A manufacturer safety-based use-by date can limit later date marking.

Different product

Read the actual substitute label before updating ingredient information.

A future date and a familiar case design do not prove safe handling or identical ingredients.

3-201.11(C); 3-501.17(B)(2); USDA product dating

BASIS: CODE + GUIDANCE + LABELED PRACTICE

Shellfish Source Identity

Lawful source

Use the applicable shellfish-control and certified-shipper requirements.

Required identification

Legible tags or labels preserve the source of the product.

Missing identity

Keep it out of service; resolve through the supplier and appropriate authority.

A clean shell and a cold reading cannot replace source identification.

The Shellfish 90-Day Clock

01 While using the container

Keep its tag or label attached until empty, unless an allowed recordkeeping procedure applies.

02 Last sale or service

Record that date on the tag, label or invoice.

03 Retention

Keep source records for 90 calendar days from that recorded date.

The clock starts with the last sale or service, not delivery.

Shucked Labels and Separate Lots

Under 1/2 gallon

Required shucked-product label date: sell-by or best-if-used-by.

1/2 gallon or more

Required shucked-product label date: date shucked.

Before a customer orders

Do not mix containers with different certification numbers, harvest dates or growing areas.

Package capacity controls the date type. Remaining contents do not change it.

3-202.18(A)(2); 3-203.11(B); 3-203.12

BASIS: FDA FOOD CODE

Fish Intended for Raw Service

Covered fish

Verify the required parasite-destruction freezing process.

Supplier froze it

A written agreement or statement must address the required freezing time and temperature.

Records

Retain required evidence for 90 calendar days beyond service or sale.

A "sushi grade" label does not establish compliance with the freezing requirement.

3-201.11(D); 3-402.11; 3-402.12

BASIS: FDA FOOD CODE

Parasite-Freezing Exceptions

Listed exceptions

Certain tuna species, molluscan shellfish, shucked scallop adductor muscle and specified fish eggs.

Qualifying aquaculture

Specified raising system; formulated feed with no live parasites infective to the fish.

Aquaculture evidence

Obtain the supplier statement; retain it for 90 days beyond service or sale.

An exemption from parasite freezing does not excuse other food-safety failures.

3-402.11(B); 3-402.12(C)

BASIS: FDA FOOD CODE

After-Hours Deliveries

Key-drop arrangement

The supplier enters when the receiver is absent.

Same controls

Food must still meet source, temperature, condition and protection requirements.

PIC oversight

Ensure appropriate receipt and storage checks despite the timing.

A cold morning reading may leave the overnight history unresolved.

2-103.11(F); 3-202.11; 3-305.11; 3-701.11

BASIS: CODE + LABELED RESTAURANT PRACTICE

Rejected Goods and Final Disposition

01 At the delivery

Refuse affected food that fails receiving requirements.

02 Held for return or credit

Segregate in a designated area away from usable food and protected supplies.

03 Unsafe food

Discard when required. Recondition only where an approved procedure applies.

A hold label and a supplier credit do not make food safe.

A Recall Can Follow an Ingredient

Identify

Match product, lot and other identifiers in the actual notice.

Trace

Include decanted product and prepared food that used the affected ingredient.

Control

Stop use, segregate held goods and follow the notice for return or disposal.

Appearance and normal temperature do not clear a recalled lot.

Produce, Ice and Purchased Juice

Produce

Cut melon, cut tomatoes and cut leafy greens are TCS examples.

Ice

Ice used as food or a cooling medium is made from drinking water.

Purchased prepackaged juice

Use a processor with the required HACCP system and required pathogen-reduction treatment.

The product and processing state determine the receiving controls.

1-201.10; 3-202.11; 3-202.16; 3-202.110

BASIS: FDA FOOD CODE

Special Sources and Donations

Wild-picked mushrooms

Establishment approval is required unless a specified regulated-source exception applies.

Game animals

Use a lawful inspection and processing route. Private hunting alone does not establish one.

Donated food

Food must still comply with applicable law and Code requirements.

A free delivery has the same need for a lawful source and safe handling.

Three Receiving Decisions

Cold cooked beans at 44 F

No lawful exception: reject the affected product.

Milk at 44 F, accepted 10 a.m.

Lawful 45 F allowance and other checks pass: reach 41 F by 2 p.m.

Cold oysters without identity

Do not release into usable stock. Required source identification is missing.

Identify the product, then the failed requirement or required next step.

The Receiving Decision

Before acceptance

Lawful source, correct temperature, sound condition and required identity.

After acceptance

Protect and store food; complete any required cooling step.

After a problem

Keep affected goods out of use and finish the correct disposition.

Next: storage. Use the separate practice quiz to check these decisions.