

6

The Flow of Food: Purchasing and Receiving

Chapter Overview

Chapter 6 introduces students to the fundamentals of purchasing and receiving food and discusses criteria for accepting or rejecting specific food items.

Learning Objectives

- 6-1** Identify the requirements for receiving food and nonfood items
- 6-2** Explain procedures for unacceptable merchandise and product recalls
- 6-3** Describe criteria for an approved supplier
- 6-4** Identify government inspection stamps and documentation required when receiving food

Opening Case Study

1. What did the chef do wrong?

The chef purchased the fish from an unapproved source. This put her customers at risk for a food-borne illness.

2. What should she have done differently?

The chef should have purchased her fish from approved, reputable suppliers. These suppliers have been inspected and can show you an inspection report. They also meet applicable local, state, and federal laws. Barracuda are a predatory tropical reef fish and should be used with caution because they are commonly linked with ciguatera fish poisoning.

Chapter Breakdown

Pages 114 to 115**6.1 Purchasing Considerations**

Resources

PowerPoint Slide 3

Reinforce and Review:

- Purchase food only from approved, reputable suppliers. These suppliers must be inspected and meet applicable local, state, and federal laws.

Key Terms

- **Approved suppliers:** Suppliers who have been inspected, are able to provide an inspection report, and who meet applicable local, state, and federal laws.

Knowledge Check Answers

1. You can avoid food safety hazards by using approved, reputable suppliers and reviewing available inspection reports.
2. Inspection reports should review the following areas:
 - Receiving and storage
 - Processing
 - Shipping
 - Cleaning and sanitizing
 - Personal hygiene
 - Staff training
 - Recall program
 - HACCP program or other food safety system

Chapter Breakdown

Pages 115 to 118**6.2 Receiving Considerations**

Resources

PowerPoint Slides 4 to 5

Reinforce and Review:

- Deliveries must be immediately inspected by designated staff. The staff must be trained to follow food safety guidelines and should be given the proper tools. Start by inspecting the overall condition of the delivery trucks. Then, inspect the food. Count quantities, check for damage, and look for items that might have been repacked or mishandled. Spot-check weights. Take sample temperatures of all TCS food.
- Key drop deliveries must be inspected as soon as staff arrives. These deliveries must be from an approved supplier, placed in the correct storage location, honestly presented, and not contaminated.
- Sometimes food items are recalled by the manufacturer. Identify these items, remove them from inventory, and secure them in an appropriate location. Mark them so staff does not use or discard them.

Key Terms

- **Key drop delivery:** The receipt of food by a foodservice operation while it is closed for business.

Knowledge Check Answers

1. The following are practices that can keep food deliveries safe:
 - Schedule deliveries to ensure that there is adequate time to receive them.
 - Make specific staff members responsible for receiving and train them to follow food safety procedures.
 - Prepare for deliveries before they arrive.
 - Inspect deliveries immediately upon receipt.
 - Reject any items that do not meet standards.
2. Recalled items should be handled by:
 - Identifying the recalled food items by matching information from the recall notice to the item
 - Removing the item from inventory and placing it in a secure and appropriate location
 - Labeling the item in a way that will prevent it from being placed back in inventory
 - Referring to the vendor's notification or recall notice for what to do with the item

Chapter Breakdown

Pages 119 to 123

6.3 General Inspection Guidelines

Resources

PowerPoint Slides 6 to 8

Reinforce and Review:

- When inspecting food items, make sure food is received at safe temperatures. Receive cold TCS food at 41°F (5°C) or lower unless otherwise specified. Receive hot TCS food at 135°F (57°C) or higher. Frozen food should always be received frozen. Some items have other temperature requirements. Make sure items are labeled correctly and have the correct documentation and stamps. Packaging should protect food and food-contact surfaces from contamination and be intact and clean. Make sure food quality is acceptable and meets your operation's standards.
- Poor food quality can be a sign that the food has been time-temperature abused and, therefore, may be unsafe. Work with your suppliers to define specific safety and quality criteria for the food regarding its appearance, texture, and odor.

Key Terms

- **Use-by date:** Last date recommended for a product to be at peak quality.
- **Expiration date:** Last date recommended for a product to be at peak quality.
- **Sell-by date:** Date that tells a store how long to display a product for sale.
- **Best-by date:** Date by which a product should be eaten for best flavor or quality.
- **Shellstock identification tags:** A tag that identifies when and where shellfish were harvested and the supplier.
- **Inspection stamp:** A stamp indicating that a carcass or package of meat has been inspected by the USDA or a state department of agriculture.

Knowledge Check Answers

1. You might reject a can for the following reasons:
 - Deep dents in the can body or seams
 - Missing labels
 - Swollen or bulging ends
 - Holes and visible signs of leaking
 - Rust
2. Shellstock tags indicate when and where the shellfish were harvested. They also ensure that the shellfish are from an approved source. This information is also useful in the event of a foodborne illness outbreak, the closure of a harvest area, or a product recall.

Chapter Breakdown

Pages 123 to 126**6.4 Inspecting Specific Types of Food**

Resources

PowerPoint Slides 9 to 16

Reinforce and Review:

- Different foods have specific criteria for whether they should be accepted or rejected by a food service operation. Paying attention to smell and visually inspecting foods can help determine quality when deciding whether to accept an item.

Key Terms

No key terms for this section

Knowledge Check Answers

1. The following are the criteria for accepting fresh fish:
 - Color: Bright red gills, bright shiny skin
 - Texture: Firm flesh that springs back when touched
 - Odor: Mild ocean or seaweed smell
 - Eyes: Bright, clear, and full
 - Packaging: Product surrounded by crushed, self-draining ice
2. The following are criteria for rejecting poultry:
 - Color: Purple or green discoloration around the neck; dark wing tips (red are acceptable)
 - Texture: Stickiness under the wings and around joints
 - Odor: Abnormal, unpleasant odor

CLASSROOM ACTIVITY: Purchasing and Receiving Cheat Sheet

LO: 6-1 Identify the requirements for receiving food and nonfood items

Materials: Index cards (one for each student)

1. Draw or project a T-chart on the board. Write Purchasing at the top of one column and Receiving at the top of the other one.
2. Ask students to imagine that tomorrow they are starting a new job as the head of purchasing and receiving for the cafeteria at an assisted care facility. What information should they know going into the job? Fill in both sides of the T-chart.
3. Give each student an index card and tell them they have 10 minutes to create a crib sheet that they can put in their pocket and "bring on the job." They should focus on filling it out with the most crucial information and reminders (ex: receiving temperatures for TCS foods).
4. Ask students to compare their completed crib sheet with a partner and compare information.
5. Debrief as a whole class.

End of Chapter

Page 127**Discussion Questions****1. What are some general guidelines for receiving food safely?**

Here are some general guidelines for receiving food safely:

- Have suppliers deliver food when there is time to inspect it.
- Make specific staff responsible for receiving. Train them to follow food safety procedures and provide them with the tools they need to receive and inspect deliveries.
- Make sure there is enough trained staff to receive and inspect food promptly.
- Plan ahead for deliveries. Make sure that equipment is clean and there is enough storage space to hold deliveries.
- Inspect deliveries immediately upon receipt. Start by inspecting the overall condition of the delivery trucks. Then inspect the food. Count quantities, check for damage, and look for items that might have been repacked or mishandled. Spot-check weights. Take sample temperatures of all TCS food.
- Inspect and store each delivery before accepting another one.

2. What are some general guidelines for inspecting food?

Here are some general guidelines for inspecting food:

- Make sure TCS food is received at safe temperatures. Take sample temperatures of all TCS food. Receive cold TCS food at 41°F (5°C) or lower unless otherwise specified. Receive hot TCS food at 135°F (57°C) or higher.
- Make sure packaging is intact and cleans and protects food and food-contact surfaces from contamination. Reject items with damaged packaging, including leaks, dampness, or water stains.
- Make sure items have the correct documentation and stamps.
- Make sure food quality is acceptable and meets your operation's standards.

3. What are the correct methods for checking the temperatures of fresh poultry delivered on ice and a carton of milk? What should the temperature be for each?

Here is how to check the temperature of each product:

- Fresh poultry: Insert the thermometer stem or probe into the thickest part of the poultry. The center is usually the thickest part. The temperature should be 41°F (5°C) or lower.
- Carton of milk: Open the carton and insert the thermometer stem or probe into the milk. Fully immerse the sensing area. The stem or probe must not touch the carton. The temperature should be 45°F (7°C) or lower when receiving the milk. However, it must be cooled to 41°F (5°C) or lower in four hours.
- When checking temperatures, it is a best practice to take another reading in a different spot. The temperature may vary in different areas.

4. What are the criteria for rejecting a delivery of fresh strawberries?

A shipment of fresh strawberries should be rejected for any of the following conditions:

- Evidence of mishandling
- Insects (including insect eggs and egg cases)
- Mold
- Cuts
- Wilting
- Unpleasant odors
- Discoloration

Page 128**Apply Your Knowledge****A Decision to Make****1. What should the partners consider as they begin to select their suppliers?**

All food must be purchased from approved, reputable suppliers. Because an approved supplier is one that is inspected, the partners should ask the supplier for a copy of a recent inspection report to see if the supplier meets applicable laws.

Delivery Decision Could Cost Them**1. What was done incorrectly and what is the risk to food safety?**

Betty should have asked the delivery driver to come back later. Deliveries must be made when staff have enough time to inspect them promptly. By putting the food away without inspecting it, Sunnydale missed an important opportunity to identify problems with the food. Problems may include food that:

- Was not delivered at the correct temperature
- Was damaged or mishandled
- Had been thawed and refrozen
- Had expired code dates
- Showed signs of a pest infestation

Pages 128 to 129**Study Questions**

1. B. 41°F (5°C) or lower
2. C. Mild ocean smell
3. D. It has been inspected and complies with local, state, and federal laws.
4. B. Insert a thermometer probe into the thickest part of the meat.
5. A. Reject the items with signs of pests.
6. C. Time-temperature abuse
7. D. Reject the item.
8. B. Place the thermometer stem or probe between two packages of product.
9. C. Put the item in a secure location and label it so it will not be used.
10. D. The items are placed in the correct storage location.