Risk Point 6

Transporting product to customers

Hazards	Growth of pathogenic or spoilage micro-organisms due to high temperatures during transportation
Risk	**Critical Control Point.** Assessed risk: 3 x 5 = 15
Preventative measures	▪ Monitor product temperature during run ▪ Effective refrigeration ▪ Door kept closed as much as possible ▪ Use of plastic curtains (preferred)

Control

Critical limits	Product temperature 1–4 °C. Action level >6 °C
Corrective action	▸ If temperature rises above 6 °C, insert thermometer into product. Do not deliver the product if temperature rises above 6 °C at any time. ▸ Adjust refrigeration temperature ▸ Notify refrigeration mechanic to repair ▸ Record corrective action

Monitoring

***Using thermometer only* —**

Procedure	Insert calibrated thermometer between two products. Allow temperature to stabilise. Record temperature.
Record	*Daily Checks* form
Frequency	Three times each run: first drop, mid run, last drop.
Responsibility	Driver

***Using data logger and thermometer* —**

Procedure 1	Monitor product temperature using data logger throughout the run. Record temperature using thermometer at last drop.
Record	*Daily Checks* form
Frequency	Daily
Responsibility	Driver
Procedure 2	Analyse data logger printout
Record	Sign and date printout
Frequency	Monthly
Responsibility	Franchise owner

Validation or justification of control limit

The Australian Cold Chain Food Safety Programs, 1999. *Section 3*
have a means by which temperature of the product can be monitored and