

RECEIVING

Approved Sources

B C P

- It is recommended that the retailer confirm the supplier has an **effective program** to prevent biological, physical or chemical hazards, such as a HACCP (Hazard Analysis and Critical Control Point) System.

Packaging and Labeling

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- **Shipping containers** should have labels which provide the common name, net quantity, name and address of the responsible party, and a list of ingredients.
- **Invoices, receipts, and lot coding information** should be kept to permit tracking of products should a recall be necessary. This is particularly important if products like carcasses come without labels or if labels are removed or lots split.

Trailer Inspection

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- Trailers delivering meat products should be examined to ensure they are suitable for food delivery. Inspection should make certain that the trailer **walls, ceiling and floors** are clean and in satisfactory condition and that the **refrigeration unit** is functioning adequately.
- **Incompatible cargo** such as chemicals or other items which may contaminate food products must not be present. If conditions are found to be unsatisfactory the trailer should not be unloaded and the shipment returned to its origin.

Product Inspection

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- **Product** should be inspected for signs of contamination, damage to packaging or indications of temperature abuse. If totes are used to transport prepackaged meat ensure that **totes** are clean, in good condition and that vacuum packages are not punctured.
- Whenever possible monitoring devices such as **temperature recorders** should be used to provide information on transit conditions. If product is found to be temperature abused it should be returned to origin or destroyed.

Unloading Procedures

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- As **packaging supplies** are a food contact item they should be inspected upon arrival to ensure they have not become contaminated during transport.
- Meat products should not be unloaded in the presence of, or at the same time as, **cleaning chemicals** or other sources of contamination.
- Perishable meat products should be moved promptly off the loading dock into refrigerated or frozen storage. Dock seals or other methods should be employed to ensure **adequate temperature control** is maintained during unloading.
- Personnel performing unloading activities should be trained in the use of **pallet jacks** or other equipment to prevent damage to the product.

Sanitation and Pest Control

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- Loading dock areas should be periodically cleaned and **garbage removed** daily to ensure adequate sanitation. **Birds, mice and other pests** must be kept out of loading dock areas and where pests are present effective control measures implemented. Whenever possible, points of access for pests such as loading dock **doors** should be kept closed. **Excess water** should not be allowed to pool in front of loading dock areas and exterior **garbage storage** containers should be kept away from loading dock entrances. If **grass** is present it should be kept short to avoid creating areas which may harbour pests.

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Biological Hazard Chemical Hazard Physical Hazard



Fédération des producteurs de porcins du Québec



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