



## Display Written Program

### example

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#### PROCEDURES AND POLICIES

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##### **Meat Display Case Sanitation**

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- Display cases will be cleaned at least once per week with daily inspections conducted to determine if more frequent cleaning is required due to leaking packages or other source of contamination.

##### **Display Case Maintenance**

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- All display cases will be inspected and maintained in accordance with the manufacturer's instructions.
- When maintenance or repair of refrigeration systems is performed all food products contained in the case will be removed or adequately protected to prevent contamination or a rise in temperature.
- Temperature measurement devices within the display case will be checked once per month to ensure proper function and accuracy.

##### **Refrigeration Failure**

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- In the event of refrigeration system failure or power outage, product will be inspected by management and, where the product temperature has exceeded 4°C for a significant period of time, meat products requiring refrigeration will be disposed of.

##### **Inventory Rotation**

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- Product will be removed from storage and put on display in accordance with a first in – first out program. “Best Before” and “Packaged On” dates will be monitored daily to ensure any outdated product is not still on display.

##### **Meat Display Temperature**

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- The surface of all raw meat products contain spoilage bacteria and, in some cases, potentially harmful bacteria which grow quickly if exposed to air temperatures over 4°C. To ensure shelf life and safety, temperature of cases will be monitored and recorded at least three times per day.
- For optimal shelf life, fresh meat will be maintained at temperatures between 0°C and 2°C (meat freezes at -1.5°C). Frozen meat will be kept at -18°C in the frozen case.

## **Meat Display Temperature** *(continued)*

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- Lights in display cases give off heat and will be kept as far away from product as possible to avoid warming.
- During hours of non-operation, meat in a display case will be covered or, when possible, placed in a cooler.

## **Load Line Limits**

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- If temperature is monitored using thermometers which measure display case air, precautions must be taken to ensure a valid measurement. Even if the thermometer is properly calibrated and placed within the retail case, it will not give an accurate indication of the temperature of product placed above the load line. Accordingly load line limits must not be exceeded as surface temperature of packages may approach the temperature of room air as warm drafts created by passing consumers and the overall store temperature prevent effective cooling.

## **Product Placed Outside of Display Case**

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- If a meat product is left outside of the display case, on a shelf, or in an abandoned shopping cart, the product must be destroyed. This is both to protect against temperature abuse and, in rare cases, potential product tampering.

## **Package Inspection**

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- Inspection of the case will be performed a minimum of three times per day to ensure there is no leaking/damaged packaging or any other condition which might permit contamination. Consumer handling of leaking products may result in raw meat juices containing potentially harmful bacteria contacting other products in the store or at home. Extra caution is required with ready-to-eat meat products where damaged packaging may result in consumer illness.
- It is also important to inspect packages to make certain that all labels are still present and are readable on the packages.

## **Returned Product**

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- Any food products returned by consumers for any reason will be destroyed and not be put back on display.

## **Training of Personnel**

All individuals performing display related activities will be trained by qualified personnel and will be required to read and submit a signed copy of the *Display Written Program* at the start of employment and following any changes to procedures and policies.

## **Records of Activities and Corrective Action**

Activities related to the *Display Program* and any corrective action required will be recorded on the *Display Log* by the individual designated by the supervisor each day.

## Display Log

The Display Log ensures that product in the fresh and frozen meat case are labeled appropriately, kept free of contamination and are stored at temperatures which maximize shelf life and food safety. This log should be completed each day.

example

### Display Log

<i>ABC Retail Store - Meat Department</i>						
Display Temperatures	AM	Initial	Noon	Initial	PM	Initial
Fresh Display Case <i>(temperature should not exceed 4 °C)</i>	4 °C	JS	4 °C	JS	4 °C	JS
	°C		°C		°C	
	°C		°C		°C	
Frozen Case <i>(temperature should be -18 °C or lower)</i>	-18 °C	JS	-18 °C	JS	-18 °C	JS
	°C		°C		°C	
Display Conditions					Yes	No
Product in fresh and frozen cases is labelled appropriately with "best before" or "packaged on" dates.					<input checked="" type="checkbox"/>	<input type="checkbox"/>
Product in fresh and frozen cases is free from contamination caused by leaking packages or other unsanitary conditions.					<input checked="" type="checkbox"/>	<input type="checkbox"/>
Ready to eat products are kept separate from raw products in the case.					<input checked="" type="checkbox"/>	<input type="checkbox"/>
Any product found outside of the display case is destroyed.					<input checked="" type="checkbox"/>	<input type="checkbox"/>
All product on display is within shelf life limits.					<input checked="" type="checkbox"/>	<input type="checkbox"/>
Display case sanitation is adequate and refrigeration function is satisfactory					<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Describe Corrective Action Taken (for any "No" response recorded above)</b>						
Completion of Corrective Action Verified by _____ Date _____ <i>signature</i>						

Date *August 27/2003*

Form Completed by *Joe Smith*

Date *Sept 1/2003*

Form Verified by *Mike Andrews*