Minnesota Department of Health Fact Sheet **Receiving Food Products**

December 2010

Delivered Product Quality

When food products are delivered to an establishment's door, it is the responsibility of the person in charge to ensure inspection of every food delivery for general cleanliness, condition of containers, and signs of temperature abuse.

Boxes/Cartons/Containers

Check deliveries to make sure that the packages of food products are intact and not leaking any product. If a container is broken open, crushed, torn, or otherwise damaged, the contents may have been exposed to possible contamination. Look for signs of contamination by rodents, insects, or birds. If any of these problems are identified, reject the product.

Canned Products

When receiving canned products, always inspect them for the following potential problems:

- Severe dents on the top or bottom rim, or on side seam
- Swollen or bulging cans
- Rusted cans with pitted surfaces

If cans have any of these problems, they must be either thrown away or returned to the supplier.

Receiving Temperatures

Generally, all cold potentially hazardous foods must be received at 41°F or below. Some exceptions are:

- Fluid milk must be received at 45°F or lower. Once received, milk must be cooled to 41°F or less, and held there.
- Shell eggs must be received at 45° F or lower. Once received, eggs must be cooled to 41° F or less, and held there.



Food, Pools, and Lodging Services Section 625 North Robert Street, P.O. Box 64975 St. Paul, MN 55164-0975 651-201-4500 http://www.health.state.mn.us

- Frozen foods must be received frozen.
- Live molluscan shellfish must be received at 50°F or lower.

All hot potentially hazardous foods, which have been cooked and are received hot, must be received at 140° F or higher.

Cross-Contamination

During deliveries the potential for crosscontamination is high. Watch to ensure that containers or cartons filled with raw foods, such as meats and poultry, or fresh produce are not stacked on top of each other or located in such a manner that leaking product from one container can contaminate a different food in another container.

For Further Information Contact the Following MDH District Offices:

Bemidji	•	(218) 308-2100
Duluth	•	(218) 302-6166
Fergus Falls	•	(218) 332-5150
Mankato	•	(507) 344-2700
Marshall	•	(507) 537-7151
Metro	•	(651) 201-4500
Rochester	•	(507) 206-2700
St. Cloud	•	(320) 223-7300

To request this document in another format, call 651-201-4500 or TTY 651-201-5797.