

Food Safety During Transportation

It's the Law

Food must be kept safe at all times including during transportation. **To keep food safe, provincial regulation says that food must be protected from temperature abuse and contamination during transportation.** Food must be from an inspected supplier, with proper labels, documentation or tags. Vehicles used to transport food must meet the requirements set out in the Ontario Food Premises Regulation*. If a vehicle is transporting foods at improper temperatures or in a way that food can become contaminated, local Health Units can take enforcement action such as discarding food and issuing tickets.

Foods commonly associated with food poisoning: seafood, meat, poultry, ready-to-eat foods, eggs and egg products, milk and dairy products, frozen foods and fresh produce.

Protection From Contamination

- Protect food from contamination during transport by keeping foods in original packaging; storage boxes are single use only and should not be reused
- Store fresh produce and ready-to-eat food in an area of the truck away from raw meats, poultry and seafood
- Protect food from insects, rodents or rodent droppings, bird droppings, chemicals, dirty water, waste products, toxic materials, dirty equipment, etc.

Temperature Control

Vehicles used for transporting foods that need to be kept cold or frozen must be equipped with a working refrigeration unit.

Refrigerated foods must be at 4°C / 40°F, or less during transportation

Frozen foods must remain frozen during transport (-18°C / 0°F).

The refrigeration unit must be running at all times, even during delivery while the vehicle is stopped or parked.

Food Transport Vehicles

- Vehicle must be clean, in good repair and must be equipped with a working refrigeration unit
- Food should not be stored in the cab of the vehicle (front seat)
- Food transportation vehicles should be checked for cleanliness, and properly working refrigeration equipment before going on the road
- Clean truck storage area before loading if any food products have leaked or spilt

*Food Premises Regulation 562



For more information, please call the Health ACTION Line at **1-800-660-5853** or visit our website at **www.healthunit.org**