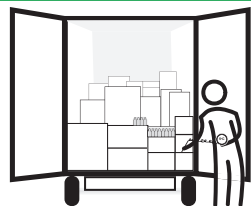


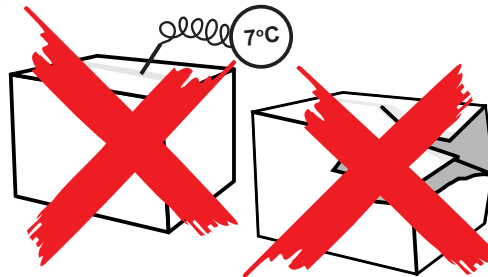
GUIDE TO HANDLING SANDWICHES AND CHILLED FOODS FROM DELIVERY TO PATIENT



Each delivery must be checked by a team member trained in food handling and hygiene



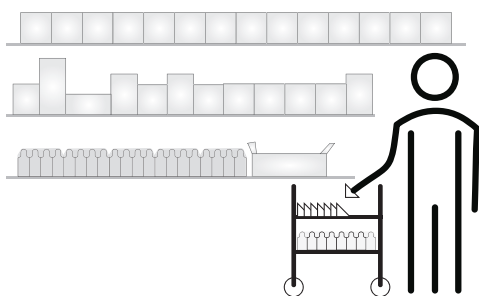
Check that van air temperatures, as displayed in the cab of the van, and products are below 5°C and packaging is not damaged. Take the product temperature on the vehicle, using a calibrated and sanitised temperature probe and insert into or between packs within the outer packaging.



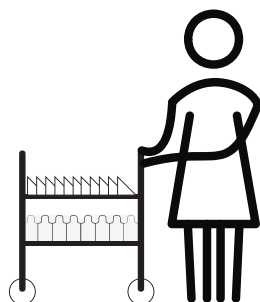
If damaged or outside the maximum temperature limit of 5°C, the delivery **MUST** be rejected. If OK, sign driver's order sheet to accept delivery.



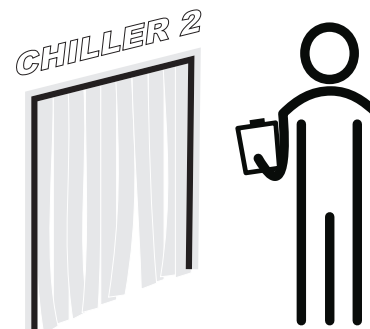
All deliveries must be placed in a chiller set at between 0-5°C within 10 minutes of delivery. The time the products are placed in the chiller must be recorded.



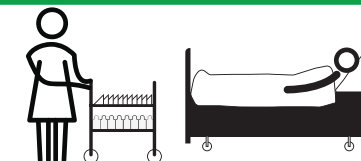
Take only sufficient product from chiller for deliveries to patients or to another chiller. Always check the use-by date of products before using – product must be destroyed if out of date.



Product should be delivered to the patient or another chiller within minutes of removing from original chiller.



If delivering to another chiller record delivery time and confirm the temperature of the new chiller at time of delivery is between 0-5°C.



If the patient does not want to consume product upon delivery draw their attention to the temperature label and offer to place it in the ward refrigerator until they want to consume it.

If placing in ward refrigerator, check that the temperature is between 0-5°C. If more than this, do not place product in fridge and report temperature to the ward nurse.

NEVER ALLOW CHILLED FOODS TEMPERATURES TO RISE ABOVE 5°C