

Standard Operating Procedure (SOP)

Temperature Checks for Perishable and Frozen Items Upon Receipt

This SOP details the procedure for **temperature checks for perishable and frozen items upon receipt**, ensuring that all goods are inspected immediately upon delivery to verify they have been maintained at the required safe temperatures. This process includes using calibrated thermometers to measure product temperature, documenting readings, identifying any deviations from acceptable temperature ranges, and taking corrective actions to prevent spoilage and maintain food safety standards.

Purpose

To ensure all perishable and frozen items received are at safe temperatures, preventing the risk of foodborne illness and spoilage.

Scope

This procedure applies to all employees responsible for receiving food deliveries at the facility.

Responsibilities

- Receiving staff are responsible for performing and documenting temperature checks.
- Supervisors are responsible for monitoring compliance and ensuring equipment calibration.

Required Materials

- Calibrated thermometer (probe or infrared)
- Temperature log sheet or digital recording device
- Sanitizing wipes (for cleaning thermometer)
- Personal protective equipment (as required)

Procedure

- Upon arrival, inspect the delivery for any signs of damage, tampering, or improper storage.
- Verify that the thermometer is calibrated and sanitized before use.
- For **perishable items** (e.g., dairy, meat, seafood, produce):
 - Insert the probe thermometer into the thickest part of the product, avoiding bone or packaging.
 - Acceptable temperature: $\pm 5^{\circ}\text{C}$ (41°F). See specific product SOPs for any variations.
- For **frozen items**:
 - Check temperature using the thermometer or by inserting the probe between packed items.
 - Acceptable temperature: $\pm 18^{\circ}\text{C}$ (0°F) or product is solidly frozen.
- Record the product, supplier, temperature, date, and time in the temperature log sheet.
- If temperature is outside acceptable limits:
 - Segregate affected product immediately.
 - Notify supervisor/manager and supplier.
 - Document the issue and action taken in the log sheet.
- Store products at required storage temperatures immediately after inspection.
- Clean and sanitize thermometer after use.

Temperature Log Example

Date/Time	Product	Supplier	Measured Temp ($^{\circ}\text{C}$)	Acceptable Range	Received By	Comments/Actions
2024-06-15 10:45	Boneless Chicken	FreshFoods Inc.	2°C	$\pm 5^{\circ}\text{C}$	J. Smith	None
2024-06-15 10:50	Frozen Peas	GreenFarm	-16°C	$\pm 18^{\circ}\text{C}$	K. Lee	Product segregated, supplier notified

Corrective Actions

- Reject product if unsafe temperature is verified and do not accept into inventory.
- If product is just outside threshold and safety is questionable, consult supervisor before disposition.
- Document all corrective actions and escalate issues to management if patterns are detected.

References

- Local Food Safety Regulations
- Company Food Safety Manual