

RECEIVING AND STORING FOOD RESOURCE GUIDE



Background

Products received into the store should be from approved suppliers, in good condition and at the proper temperature. Proper storage is necessary to prevent cross contamination and to maintain quality standards of food.

Responsibilities

Person in Charge in the Store: The person in charge in the store should make sure their employees receive and store product properly.

Store Personnel: Employees are responsible for carefully checking the quality, condition, temperature and storage of all products delivered to the store.

How to Prep

All food products should be purchased from and approved by Domino's, or a Domino's approved supplier. All food should be purchased from reputable sources and delivered in a temperature-controlled, safe and clean transportation vehicle.

Procedure

Upon receipt, all food should be carefully inspected and appropriately stored in a safe and secure manner in the store. Spot check at least two refrigerated temperatures to make sure foods that require time/temperature control for safety (TCS) are less than 41°F (5°C). Check cases for damage. Cold and frozen foods should be moved to cold holding equipment as quickly as possible. Items not meeting food safety and quality standards should not be accepted into the Domino's store.

A dating system and product rotation are important for food safety and quality. "First-In-First-Out" (FIFO) procedures require that the first batch of product prepared and placed in storage should be the first one sold or used.

In addition, food should be protected from contamination by storing it:

- In a clean, dry location
- Where food is not exposed to splash, dust, or other contamination
- At least 6 inches (15 cm) above the floor

Food may not be stored in locker rooms, restrooms, dressing rooms, garbage rooms, mechanical rooms, under sewer lines that are not shielded to intercept potential drips, under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed, under open stairwells or under other sources of contamination.

Dough dollies are for dough storage only.

References

2017 U.S. FDA Food Code

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