

## SFLFSLE157 - H2D5 04

# SfL157 Maintain Food Safety Storage During Loading and Unloading



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### Overview

#### **What this standard is about**

This standard is about maintaining food safety during loading or unloading in a logistics environment. It covers the knowledge and skills required of workers in the logistics sector in relation to the EU regulations that make it a legal requirement for all businesses that deal with food (ie food, drink and animal feeds) to have Food Safety Management Systems embedded into their operating and management systems.

#### **Who this standard is for**

This standard is relevant to those who work in all parts of the food supply chain, including vehicle drivers, warehousing and storage operatives, supervisors and managers

### Performance criteria

- You must be able to:*
- P1 check that **food** and/or its wrapping/packaging is undamaged, is at the **correct temperature**, and within its use by date on arrival and dispatch
  - P2 look at and record any important information on the labelling
  - P3 prepare **food** for storage and put it in the correct location as quickly as is necessary to maintain its safety
  - P4 avoid the risk of **cross-contamination**
  - P5 deal with any spillages or damages in an appropriate manner in accordance with **food safety management procedures**
  - P6 keep necessary records up to date
  - P7 handle **food** in a way that ensures that **food** safety is maintained
  - P8 deal promptly and appropriately with **indicators of potential food safety hazards** when you have the authority to do so
  - P9 where you do not have the authority to deal with **indicators of potential food safety hazards** yourself, report promptly to the **appropriate person**
  - P10 before loading check the vehicle is clean and at the **correct temperature**

### Knowledge and understanding

*You need to know and understand:*

- K1 why it is important to make sure **food** deliveries are undamaged, at the **correct temperature** and within their 'use-by date' and how to do this
- K2 why it is important to prepare **food** for storage –for example by removing and disposing of outer packaging (while retaining any important information on the wrapping, e.g., instructions for use, information on allergens)
- K3 why **food** must be put in the correct storage area and the temperatures that different **foods** should be stored at
- K4 why it is important that storage areas are clean and tidy and what to do if they are not
- K5 why it is important to store **food** at the **correct temperatures**, and how to achieve this

## **Additional Information**

### **Glossary**

1. **Food:** Food, drink and animal feed
2. **Indicators of potential food safety hazards:** Things which could make food unsafe for consumers, for example:
  - damaged packaging
  - spillage into another food
  - out of date stock
  - food not stored where it should be
  - storage facilities and vehicles which are not operating at the right temperature
  - food waste which needs disposing of
  - dirt
  - pests such as rodents or insects

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**Developed by** Skills for Logistics

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**Version number** 1

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**Date approved** June 2009

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**Indicative review date** September 2012

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**Validity** Current

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**Status** Original

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**Originating organisation** Skills for Logistics

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**Original URN** NFS6

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**Relevant occupations** Transportation operations and maintenance; Retailing and wholesaling; Warehouse and distribution; Managers in Distribution, Storage and Retail; Vehicle Trades; Food Preparation Trades; Process Operatives; Transport Drivers and Operatives; Transport Associate Professionals

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**Suite** Food Safety in a Logistics Environment

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**Key words** Food Safety Storage