



Packaging and transporting food

Goal: Ensure food is packaged and transported in a way that:

- protects it from the likelihood of contamination
- keeps it at a temperature to maintain safety and suitability
- provides customers with accurate information about the food.

What can go wrong?	What can I do?	How can I check?	What if it is not right?
Contamination of food from inappropriate or damaged containers or packaging	Store and package food in food-grade containers or packaging that is suitable for the food and for any processes that follow (for example, refrigeration, freezing or microwaving). Follow the manufacturer's instructions for use.	Regularly check that containers and packaging are intact and undamaged. Check that label and product information is accurate.	Throw out food that has been contaminated. Repackage foods appropriately.
Cross-contamination of food with food poisoning bacteria or foreign matter or allergens in the packaging area or by equipment	Use clean food grade containers and equipment. Clean and sanitise the food packaging area and machinery before starting work and make sure it is free from things that could contaminate food such as dirt, dust, insects, glass, metal and plastic. Maintain food packaging machinery with food-grade lubricants and make sure these products do not contaminate food.	Inspect the quality and function of packaging areas, vehicles and equipment. Inspect premises and vehicles to see whether different foods are stored separately and in food-grade containers.	Throw out any food that may be unsafe. Improve vehicles, containers, packaging, equipment and procedures. If non-allergenic food may be contaminated with an allergen, make sure that it is not used in the preparation of food that is intended to be allergen-free. If food may include allergens, follow the instructions on pages 47 and 48 about making information available to staff and customers.
Not meeting requirements in the national <i>Food Standards Code</i> to include important information for customers on labels or when you display food, or to make information available on request. Failure can cause harm to some customers and may mislead others.	The Code applies in different ways, depending on how food is handled and sold on site. Correctly label any pre-packaged food that under the <i>Food Standards Code</i> that must bear a label and meet requirements. For example, any – <ul style="list-style-type: none"> • pre-packaged food you sell that you received in that package from another food business, or 	Check that practices and labels meet the requirements that apply to your business. Review regularly, especially for new foods.	Change practices and labels so that they comply with the <i>Food Standards Code</i> .

