

Transporting food safely

If you're a food business that transports food, you need to keep food protected from contamination and at the right temperature so it stays safe to eat.



Safe Food Australia
InfoBite

What are the requirements?

Under [Standard 3.2.2 - Food Safety Practices and General Requirements](#), food businesses must transport food in a way that keeps it safe and suitable.

- Safe transport means protecting the food from contamination and, if it is potentially hazardous food, keeping it at a safe temperature.
- This includes transport within a premises as well as to other places.

Reduce your risk

- ✓ use vehicles, carts and trolleys that are clean and designed for use with food
- ✓ check food is securely packaged or enclosed in clean food-safe containers
- ✓ keep food at safe temperatures – check it with a thermometer
- ✓ separate ready-to-eat foods from raw foods, such as raw meats, to avoid cross contamination
- ✓ make sure frozen food stays frozen hard
- ✓ plan your trip – keep travel time as short as you reasonably can
- ✓ do not transport food with pets or other animals.

Care with potentially hazardous food

Take extra care with potentially hazardous food (e.g. food containing egg, dairy, meat, vegetables):

- keep cold food at 5°C or colder
- keep hot food at 60°C or hotter
- use insulated containers with ice bricks, heat packs, or other temperature-controlled equipment to keep foods cold/hot
- check food temperature with a clean, sanitised thermometer

OR

- use another validated practice, known to be safe.

Need more information?

[Safe Food Australia](#) is a guide to the food safety standards in Chapter 3 of the Food Standards Code. Food transportation is covered under Standard 3.2.2 clause 10. Potentially hazardous food is explained in Appendix 1 and using time as a control is in Appendix 2.

Copies of the guide, InfoBites, translated fact sheets and other materials are available at www.foodstandards.gov.au or email information@foodstandards.gov.au