

HAZ13 - Use of containers/wrapping for non-boxed items

Foods in transportation, not requiring management in a temperature controlled environment will be at risk of contamination, mainly from dust and debris falling onto items not contained.

Controls:

- a. Food items purchased in primary packaging e.g. savoury snacks, will be retained in the primary packaging during transportation and only opened at the venue.**
- b. Items manufactured by Middleware Catering that do not require temperature control e.g. cake items without cream, will either be transported in closed containers or surface wrapped with cling film.**
- c. Filled sandwiches and rolls, where time from fridge to final consumption will be under 4 hours, will be managed as at point b. Essentially, this is for Carmarthen venues only.**

Management of failure:

Where primary packaging is damaged during transport, the items will be discarded. Similarly, any failure of the Middleware Catering wrapped or items in containers will be similarly discarded.