

HAZ12 – Use of Transport Boxes

Food is transported from the kitchens at Ty Canol to various venues. To ensure hot food remains hot and cold food cold, purpose designed transport boxes are used.

The boxes will retain the temperature of stored items for a period of hours. Middleware Catering serves venues within a travelling time of up to 90 minutes.

Controls:

- a. The appropriate sized transport box is selected for the amount of material to be transported.**
- b. Where a void is left, this is filled with an additional insulation block to reduce the air volume and reduce the cooling or heating effect.**
- c. Food temperature is monitored on removal from the box (HAZ2)**
- d. Cold cooked foods e.g. filled rolls and sandwiches, may be retained at ambient temperature for up to four hours. For local venues (Carmarthen) a transport box is not required and the cold foods may be transported on trays (suitably wrapped) for consumption within four hours of removal from the refrigerators at Ty Canol.**
- e. Dwr Cymru Welsh Water contract: Dedicated form used to record daily delivery times and temperatures and a Delivery/Feedback Form left with details of delivery time, best before time (+ 2 hours) and discard time (+ 4 hours).**

Management of failure: see HAZ2