

Kev Txais Tej Khoom Noj

Receiving Food Products

TUS NEEG UAS YOG TUS COJ LUB LUAG HAUJ LWM
RESPONSIBILITIES OF THE PERSON IN CHARGE

Hmong

Tej chaw tau kev pom zoo yuav khoom noj

Kuaj saib hauv daim invoice, ntawv lo nrog seb cov khoom noj puas los ntawm ib lub khw tau kev pom zoo.

Tej chaw muag khoom siv uas tau kev pom zoo yog cov cog qoob loo hauv zos, hauv cheeb tsam los sis thoob qab ntuj; tej tsev loj ua zaub mov noj; los sis cov xa khoom siv khoom noj rau tej lab ua noj. Teev tseg tej ntaub ntawv txog cov khoom noj uas koj txais.

Yog tias cov khoom noj los ntawm tej chaw uas tsis tau kev pom zoo, tsis txhob txais cov zaub mov ntawd, los sis cia li muab pov tseg.

Mus nyeem daim ntawv txog [Tej Chaw Tau Kev Pom Zoo Yuav Khoom Noj \(PDF\)](#) yog xav paub zoo ntxiv.

English

Approved sources

Check invoices, labels or tags to confirm food is from approved sources.

Approved sources may include local, regional or international growers; food manufacturing plants; or food suppliers or distributors. Maintain documentation for food products received.

If food products are not from an approved source, do not accept the food, or discard the products.

See the [Approved Sources for Food Products \(PDF\)](#) fact sheet for more detail.

Theem kub txias uas yuav tsum tau ua

Kuaj cov sij hawm theem kub txias/tswj theem kub txias kom xyuam xim thaum txais tej zaub mov (TCS). Ua tib zoo kuaj seb cov khoom noj TCS uas txais ntawd puas tseem nyob rau theem kub txias uas tsim nyog.

Cov zaub mov txias TCS, thaum txais yuav tsum txias li 41°F los sis txias tshaj ntawd, tshwj tsis yog:

- Cov kua mis thiab plhaub qe uas txais thaum nyob rau theem 45°F los sis txias tshaj ntawd thiab txias txog 41°F los sis txias tshaj ntawd.
- Cov phiab deg cws molluscan uas txais thaum nyob rau theem 45°F los sis txias tshaj ntawd thiab txias txog 41°F los sis txias tshaj ntawd.

Cov zaub mov kub TCS, thaum txais yuav tsum kub li 135°F los sis kub tshaj ntawd.

Tej zaub mov khov TCS, thaum txais yuav tsum khov li qub.

Cov neeg ua hauj lwm yuav tsum tswj xyuas cov theem kub txias ntawm tej zaub mov TCS thaum lawv xa tuaj.

Yog tias cov zaub mov TCS tsis nyob raws theem kub txias tsim nyog los sis cov zaub mov tsis kub txias tsim nyog, tsis txhob txais cov zaub mov TCS, los sis cia li muab pov tseg.

Cov zaub mov tseem zoo

Thaum sij hawm nyob hauv lub tsheb thauj khoom thiab xa khoom, yeej muaj qhov phom sij tsuas tau tej zaub mov thiab tej thawv ntim khoom puas tau, xws li cov thawv ntawv los sis thoob thiab koos poom rau khoom pluav tau. Thaum cov thawv ntim

Required temperatures

Check temperatures of time/temperature control for safety food (TCS) when it is received. Ensure that TCS food products are received at required temperatures.

Cold TCS food must be received at 41°F or below, except:

- Fluid milk and shell eggs must be received at 45°F or below and cooled to 41°F or below.
- Molluscan shellfish must be received at 45°F or below and cooled to 41°F or below.

Hot TCS food must be received at 135°F or above.

Frozen TCS food must be received frozen solid.

Schedule deliveries of TCS food to ensure food employees monitor and verify temperatures of cold and hot TCS food.

If TCS food temperatures do not meet requirements or if TCS food shows evidence of previous temperature abuse, do not accept the TCS food, or discard the products.

Good condition

During transport and delivery, there is a potential for contamination and damage to packaging, including boxes, cartons or containers and cans. When packages are not

khoom no puas tsuas lawm, yeej muaj qhov phom sij tias cov zaub mov twb kis tau kab mob los ntawm ib puag ncig.

Yog tias cov pob khoom uas ntim tau lawm puas tsis zoo, tsis txhob txais cov zaub mov ntawd, los sis cia li muab pov tseg.

Zaub mov tsuas

Kuaj seb cov thawv ntim khoom noj puas tau tsuas. Ua tib zoo kuaj seb puas muab tej nqaij nyoos, nqaij qaib, los sis ntses tum saum tej khoom noj uas twb siav noj tau lawm. Kuaj seb puas pom muaj tej tshuaj khes mis kauj los sis lwm yam tsuas tau cov zaub mov.

Thawv ntawv los sis thoob ntim

Thaum lawv xa khoom tuaj, ua tib zoo kuaj cov thawv ntim khoom noj. Ua tib zoo kuaj tias cov thawv los sis thoob ntim khoom tseem tsis tau puas thiab tsis si kua. Saib seb puas pom muaj kab laum, nas los sis quav noog, tej kab laum tseem cij los sis tuag lawm, thiab lwm yam qhia tau tias muaj kab nyob nrog tej zaub mov ntawd.

Tej koos poom

Thaum lawv xa koos poom khoom tuaj, ua tib zoo kuaj seb puas:

- Pluav rau ob sab ntug los sis saum lub hau los sis hauv qab lub koos poom.
- O los sis su.
- Koos poom xeb.

in good condition, the risk from biological, chemical or physical hazards may increase.

If packages are not in good condition, do not accept the food, or discard the products.

Contamination

Check packages of food products for contamination. Ensure that raw animal products, such as meat, poultry, or fish are not stacked on top of ready-to-eat food. Look for evidence of chemical residue or physical contaminants.

Boxes, cartons or containers

Check packages when food products are received. Ensure that boxes, cartons or containers are intact and not leaking. Look for rodent or bird droppings, living or dead insects, and other evidence of pests.

Cans

Check canned products when they are received to ensure they are not:

- Severely dented on the side seam or top or bottom rim.
- Swollen or bulging.
- Rusted with pitted surfaces.

Ntaub Ntawv Pab Ntxiv (Resources)

[Minnesota Department of Health Food Business Safety
\(www.health.state.mn.us/foodbizsafety\)](http://www.health.state.mn.us/foodbizsafety)

[Tej Chaw Tau Kev Pom Zoo Yuav Khoom Noj \(PDF\)
\(http://www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf)

[Approved Sources for Food Products
\(www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf)

Minnesota Department of Health
Food, Pools, and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

Minnesota Department of Agriculture
Food and Feed Safety Division
625 Robert Street N
St. Paul, MN 55155-2538
651-201-6027 or 1-800-697-AGRI
MDA.FFSD.Info@state.mn.us
www.mda.state.mn.us

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*Xav tau cov ntaub ntawv no ua tus qauv txawv qhov
no, hu rau: 651-201-4500 los sis 651-201-6000.*

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*To obtain this information in a different format, call:
651-201-4500 or 651-201-6000.*