

Receiving and Examining Foods

Receiving and examining meat

Fresh Foods	Accept		Reject
Beef	Bright red color	Temperature 41 or lower. Firm texture springs back to the touch.	Bad color - Brown or green looking; purple blotches; green, white or black spots. Bad texture - Sticky, slimy or dry. Objectionable odor. Damaged or dirty packaging.
Pork	Pink and lean color, white fat		
Lamb	Light red color		
Poultry	Temperature 41 or lower. Fresh, even coloration. Firm, springy texture.		Purple or green color. Greenish discoloration at the neck. Dark wing tips. Soft texture, stickiness under wings and joints. Objectionable odor. Damaged or dirty packaging.

Receiving and examining produce

Fresh fruits and vegetables should not show mold, spoilage or insects. To prevent bruising or contamination, avoid squeezing or handling whenever possible.

Receiving and examining seafood

Fresh Foods	Accept	Reject
Fish	Temperature 41 or lower. Packed in self-draining ice. Fresh odor, not fishy. Clear, bright eyes. Firm-textured flesh, springy to touch.	Gills are dry and gray or grayish green. Cloudy, sunken eyes; red-bordered eyes. Soft flesh that does not spring back when touched. Objectionable, ammonia-like odor.
Crustaceans	Temperature 41 F or lower for live product; 0 F for frozen. Alive at delivery. Hard, heavy shell on lobsters. Fresh odor.	Shells are soft. Strong, objectionable odor.
Shellfish	Temperature 41 F or lower for live product; 0 F for frozen. Shells are tightly closed. Product is alive. Fresh odor. Shipped with shell stock tag containing delivery information.	Shells are open and will not close when tapped - a sign that the clam or oyster is dead. Strong, objectionable odor.

Receiving and examining dairy

Milk products		Check for
Milk	Pasteurized.	Temperature 41 F or lower inside the delivery truck - ALWAYS checked by thermometer. Within expiration date. Clean, undamaged packaging.
Cheese	Rind is clean and intact. Acceptable flavor, texture.	
Butter	No objectionable odor. Absence of mold or dirt.	
Egg products		Check for
Shell eggs	Temperature 41 F or lower. Delivered refrigerated. Shells clean, unbroken, free of cracks or checks. Grade AA or A; cartons display U.S. Dept. of Agriculture (USDA) logo.	
Liquid eggs	Temperature 41 F or lower. Within expiration date. Packaging intact.	
Frozen eggs	Temperature 0 F or lower. Within expiration date. Packaging intact.	
Dry eggs	Within expiration date. Packaging intact.	

Receiving and examining packaged foods

Packaging	Accept	Reject
Frozen foods	Temperature 0 F or below; ice cream 6 to 10 F.	Cartons that are distorted, misshapen or damaged. Product surrounded by large ice crystals. Cartons containing fluid or frozen liquid.
Canned foods		Missing labels. Rust. Swelled tops or bottoms. Leaks. Dents or flaws, especially on seams.
Modified Atmosphere Packaged foods	Correct temperature as listed on package.	Flawed or damaged packaging. Product beyond expiration date.
Vacuum-sealed foods	Correct temperature as listed on package.	Flawed or damaged packaging. Product beyond expiration date.
Dry goods		Torn, damp or damaged packaging. Insect-infested product.