



Food Manufacture

Despatch and Transport Department

Lesson 5

Improve your knowledge of the dispatch and transport department in a food factory classifying the key roles and actions within the department with completion of this course.





Procedures manage the despatch of vehicles and containers used for transporting product.

These procedures ensure there is no risk to the products safety, security or quality.



Vehicle Requirements

All factory despatch vehicles should be fit for purpose.

Vehicles should be:

- In a clean condition.
- Free from any strong odours.
- In a good condition e.g. preventing any product damage.
- Keeps to the appropriate temperature during transportation with both minimum and maximum loads.



Regular inspections on the vehicles and temperature checks are performed and recorded to make sure they are running correctly.





There is a maintenance and hygiene procedure for all vehicles and equipment in a factory. This also includes forklift trucks and pallet trucks.





The vehicle and equipment cleaning procedures include:



Method of cleaning.



Frequency of cleaning.



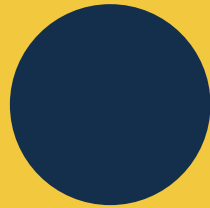
Cleaning completion documents.



Other important transportation procedures are:



Requirements for the use of mixed loads e.g. to prevent cross contamination.



Security and safety requirements e.g. when vehicles are parked unattended.



Instructions for vehicle breakdown, accidents or refrigeration failures.



**If third party
contractors are
used, then they will
be aware of all the
relevant procedures
to protect the
product during
despatch and
transportation.**



Revision Activity 5

What should be included in the vehicle cleaning procedure?