

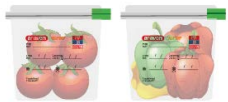
VEGETABLES

In the case of fresh produce, such as vegetables, **swap the supplier's container for a clean, disinfected container in the reception zone.**



Choose a container with sufficient capacity to store vegetables correctly:

Medium size:
Apples, tomatoes, etc...



Large size:
Watermelon, papaya, etc...

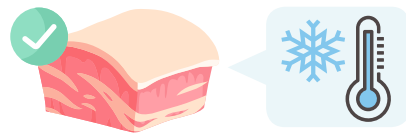


Whole leafy vegetables:
Lettuce, escarole, etc...

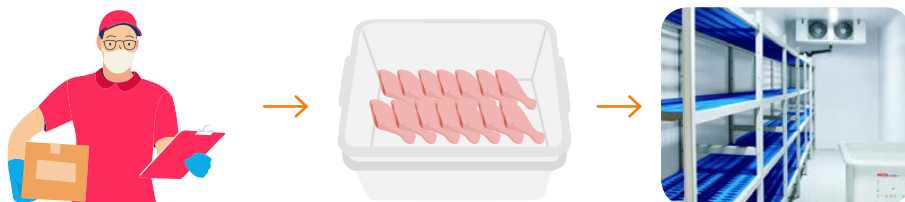


MEAT AND FISH

When receiving delivery of meat and fish it is essential to **ensure that they are received at the correct temperature.**

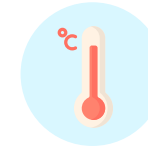


It is essential to **maintain the cold chain** by transferring them to cold room as quickly as possible.



DRY FOOD

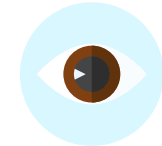
The temperature in the reception area must be below 25 °C.



When handling bulk products, **do not mix raw materials from different batches** in the same container.



Conduct visual controls.



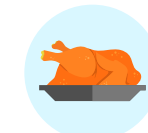
Check the product labeling (best-by dates).

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When processed products are received and transferred to the establishment's own storage systems, they must be identified, with the information on the original label.

PROCESSED FOODS

Processed foods must be kept cold until they are cooked.



Check the product labeling (best-by dates).



When processed products are transferred to the establishment's own storage systems, they must be identified, with the information on the original label.

