

## RECOMMENDATION

Designate a specific zone for exchanging goods.



Disinfect the container before incorporating it into the storage area.



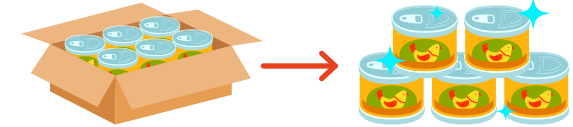
Ensure that all raw materials received comply with the health and quality requirements.



Delivery notes should be left on the table to avoid contact with the supplier.



Remove the packaging of the raw materials received (cardboard box, plastic bag).



After receiving packages the zone should be cleaned and disinfected and staff must wash their hands.



## OTHER CONSIDERATIONS



The provisions set out in the Hazard Analysis and Critical Control Points (HACCP) system must be followed.



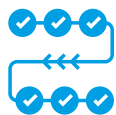
The establishment must have a supplier control plan.



All foods received must be checked to ensure temperature, food labeling, shelf-life and hygiene conditions.



Before the products received are placed in the establishment's own containers, check that they are clean and have been disinfected.



Mark the containers with the necessary information to enable all the products to be traceable.



Keep records showing the checks conducted on the reception of products.



Do not take packaging from the transportation of raw materials into the processing areas.