



## **Rectory Foods Ltd Requirements for Chilled Handling & Coldstorage**

These requirements should be read in conjunction with the Rectory Foods Ltd terms and Conditions of Trade. A copy of which is available to download from our website : [www.rectoryfoods.com](http://www.rectoryfoods.com)

Rectory Foods Ltd contracts with processors and producers of poultry for the daily & weekly deliveries of raw, fresh, poultry products to our nominated cold stores ('The Sub-contractor').

The details contained in this document are the minimum requirements that Rectory Foods Ltd and its associated companies ('The Company') has for the safe handling and storage of those products.

The food that The Sub-contractor receives and handles on behalf of The Company has to be fit, safe and wholesome. The integrity of each batch has to be maintained by the cold storage sub-contractor in order to allow The Company to supply the food safely into the human food chain. It is the responsibility of The Sub contractor to ensure that detailed records of the condition of the vehicle; the product delivered and subsequently despatched and finally the temperatures throughout the handling process are kept and maintained for random inspection by The Company and for a minimum 12 month period.

The Company's requirements for receiving, handling and storage of fresh product for freezing and storage are as follows:

### **Procedure receipt of chilled & frozen product by The Sub-contractor by batch and by delivery .**

#### **1) Temperature inspection**

The temperature of the chilled product should be checked upon arrival and prior to unloading of the delivery vehicle using a regularly checked and certified recording device : electronic temperature sensor (probe), an electronic thermometer or a non-contact thermometer. For chilled product the acceptable temperature at intake is  $-1^{\circ}\text{C}$  to  $+4^{\circ}\text{C}$ . For product above  $+4^{\circ}\text{C}$  The Company should be telephoned and advised in writing and the product temporarily 'rejected' pending guidance from The Company. If the goods received are frozen, the minimum acceptable temperature for acceptance into storage is  $-18^{\circ}\text{C}$ . Where temperatures are above this, The Company should be telephoned and advised in writing and the product 'rejected' pending guidance.



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