

Food vending machines

Goal

To position, stock and replenish food at vending machines to ensure that it is safe.

Act requirements:

- Places used for food must be designed, constructed and located to keep food safe and suitable.
- Food must be processed and handled in ways that minimize the contamination or deterioration of food and prevent food containing substances that are unexpected or unreasonable.
- There must be procedures for controlling hazards at each production and processing and handling step where it is essential to eliminate or reduce a hazard to an acceptable level.

How this is done

Ingredients must be suitable for any products made – see *Purchasing and receiving food, Water Supply*.

Surfaces and equipment used for preparing food must be in sound condition and clean before use. Surfaces in contact with ready-to-eat foods must be sanitised before use - see *Cleaning and Equipment, packaging and other items*.

Good hand hygiene and personal hygiene practices must be followed - see *Hand hygiene and Personal hygiene*.

See also *Potentially hazardous food, Perishable and shelf-stable foods, Cleaning, Transporting food*.

Food vending machine

This is a machine that dispenses food in bulk or in a package and does not need re-filling between each sale.

Location

The food vending machine must be sited to:

- protect food from becoming contaminated;
- enable easy cleaning of the machine and surrounding area;
- not offer/provide harbourage for pests.

Maintenance and use

- all parts of the vending machine that come into contact with food or food packaging, must be regularly cleaned and sanitised;
- vending machine location must be kept clean and hygienic;
- food in the vending machine must come from a reputable supplier;
- food must be transported, and the vending machine stocked, hygienically;
- food reheated in a vending machine must be reheated thoroughly – see *Reheating food*;
- potentially hazardous food in a vending machine must be kept either at or below 5°C or above 60°C;
- a vending machine must not be able to dispense potentially hazardous food that has not been kept either at or below 5°C or above 60°C;
- a vending machine must not be able to dispense potentially hazardous food that is beyond its “Use-by” date;
- the vending machine must be regularly checked (e.g. when it is restocked) to ensure that it is operating as intended.

Why?

- Food prepared for sale from in vending machines can become contaminated from dirty hands, contact surfaces, chemicals, pests and other foreign objects .
- Harmful microbes can multiply if potentially hazardous food is stored or displayed at temperatures between 5°C and 60°C.
- A water supply to a vending machine that is not clean may contain harmful microbes that could make customers ill.

How this is done

Vending machines must be operated in ways to prevent pests being attracted (e.g. food spillages are dealt with promptly; rubbish bins are provided for customers to deposit food wrappers).

Liquids dispensed from vending machines

- Water supplied to a vending machine must be clean water at point of use - see *Water*.
- Pipes and taps for dispensing liquids must be regularly cleaned and sanitised.

What if there is a problem?

Throw away any food that becomes contaminated.

If the machine dispenses food that has not been kept at the correct temperature it must be fixed before further use.

Potentially hazardous food that has been kept between 5°C and 60°C for longer than 4 hours must be thrown away. See - *Chilled and frozen food storage*.

If vending machine equipment breaks down make arrangements to replace or repair it.

Review maintenance schedule and make changes as appropriate.

Write it down

You must write down (in the *Cleaning schedule*):

- the surfaces and equipment that need to be cleaned and sanitised, when and how this is done, and by whom.

You must write down (in the *Transporting Food Temperature Record*):

- the temperature of chilled/hot food transported to vending machine sites.

You must write down (e.g. in the *Diary*):

- any problems that occurred and what you did to prevent them from happening again. Also write down any matters that might need following up (e.g. training, review cleaning schedule etc).
- checks of temperatures taken of chilled/hot food in the vending machine (e.g. when restocking)
- any items that you have had to throw away, and why.