

Perishable Product Temperature Receiving Parameters

In most cases, Save Mart Supermarkets meets or exceeds industry standards for best practices on receiving temperature requirements for perishable products. Suppliers seeking further details may contact their Customer Solutions Merchant.

Quality Assurance Policy

I. Purpose

Receiving Temperature Requirements for Perishables delivered to Save Mart Supermarkets warehouses and distribution centers.

II. Responsibility

Sourcing and Consumer Demand Procurement:

- a. Assure that vendors are aware of the requirements in this policy.

III. Requirements

A. General Requirements

1. Products that do not meet all shipping and receiving requirements shall be rejected at the point of inspection, or held for further monitoring and evaluation.

B. Transporting Guidelines

1. All items shall be transported, received and handled to minimize the possibility of cross-contamination with other products. The following are prohibited:
 - a. Storage or transport of raw food above ready-to-eat food products, packaging, and personal use items regardless of packaging type
 - b. Storage or transport of glass products above openly packaged perishables
 - c. Storage or transport of Home Care items (excluding paper products) above food products and packaging supplies
 - d. Storage or transport of wet, iced products over non-iced, dry products
2. The following applies specifically to Organic produce during shipping and receiving:
 - a. Organic produce is to be shipped and received so as to eliminate cross-contamination with non-organic products
 - b. Organic wet produce is not to be stored or transported under wet Conventional produce to eliminate cross-contamination.
 - c. Unpackaged conventional produce is not to be stored or transported above unpackaged organic produce
3. Raw meat species segregation is required as follows:
 - a. Raw poultry must not be stored or transported above beef, seafood, pork or lamb
 - b. Raw seafood must not be stored or transported above beef, chicken, pork or lamb

IV. Attachments

Table	Title
1	Produce Items
2	Meat Items
3	Refrigerated Perishable/Deli Items
4	Frozen Items
5	Floral Items
6	Fresh Bakery Items

TABLE 1 PRODUCE ITEMS

COMMODITY	PREFERRED RANGE °F		OPTIMAL TEMP °F	RECEIVING MINIMUM TEMP °F	RECEIVING MAXIMUM TEMP °F
APPLES	32	35	34	32	41
APRICOTS	32	36	34	32	40
ARTICHOKES globe	32	35	33	32	40
ARTICHOKES Jerusalem	32	35	33	32	40
ASPARAGUS	34	36	34	34	40
AVOCADOS California (not ripe)	38	45	43	36	55
AVOCADOS Florida (not ripe)	50	55	52	50	55
AVOCADOS ripe	34	36	36	34	40
BANANAS holding	58	60	58	58	62
BROCCOLI	32	36	33	32	40
BRUSSELS SPROUTS	32	36	33	32	40
BUNCHED GREENS including beets, turnips, green onions, mustard, parsley, spinach, chard, mint, watercress, cilantro	32	36	33	32	40
CABBAGE head	32	36	33	32	40
CANTALOUPE	38	40	38	37	45
CARROTS topped	32	36	33	32	41
CAULIFLOWER cello	32	35	34	32	40
CAULIFLOWER unwrapped	32	35	34	32	40
CELERY	32	36	33	32	40
CHERRIES	32	35	34	32	40
CHINESE POD PEAS	32	35	34	32	40
CHINESE VEGETABLES	32	36	33	32	40
COCONUTS	40	46	50	40	50
CORN On the Cob	32	36	33	32	40
CRANBERRIES	38	42	40	36	45
CUCUMBERS	42	45	55	42	55
CUT FRUIT	34	36	34	32	40
CUT VEGETABLES	34	36	34	33	40
EGGPLANT	42	50	55	42	55
ENDIVE, ESCAROLE & CHICORY	32	36	33	32	40
FIGS	34	36	34	34	40
FRESH HERBS excluding basil & oregano	35	40	38	34	50
GARLIC	32	40	55	32	55
GINGER ROOT	40	55	50	40	65
CHINESE VEGETABLES	32	36	33	32	40
COCONUTS	40	46	50	40	50
CORN On the Cob	32	36	33	32	40
CRANBERRIES	38	42	40	36	45
CUCUMBERS	42	45	55	42	55
CUT FRUIT	34	36	34	32	40
CUT VEGETABLES	34	36	34	33	40
EGGPLANT	42	50	55	42	55
ENDIVE, ESCAROLE & CHICORY	32	36	33	32	40
FIGS	34	36	34	34	40
FRESH HERBS excluding basil & oregano	35	40	38	34	50
GARLIC	32	40	55	32	55
GINGER ROOT	40	55	50	40	65
GRAPEFRUIT CA/AZ	40	48	45	40	60
GRAPEFRUIT Florida/Texas	50	60	55	50	60
GRAPES	34	36	34	33	40
GREEN BEANS	40	45	43	40	50
GUAVAS	40	46	50	40	50
KIWI FRUIT	32	36	34	32	40
KOHLRABI	32	36	33	32	40
LEEK	32	36	33	32	40
LEMONS	37	45	60	37	60
LETTUCE all varieties	32	36	33	32	40
LIMES	45	50	48	45	55
LYCHEES	40	45	42	40	45
MANGOES	50	55	53	50	55
MELONS Casabas, Persian & Crenshaw	45	50	47	45	55

TABLE 1 PRODUCE ITEMS (CONT.)

COMMODITY	PREFERRED RANGE °F		OPTIMAL TEMP °F	RECEIVING MINIMUM TEMP °F	RECEIVING MAXIMUM TEMP °F
MELONS Casabas, Persian & Crenshaw	45	50	47	45	55
MELONS Honeydew	42	45	55	42	55
MUSHROOMS	32	35	34	32	40
NECTARINES	32	36	34	32	40

OKRA	40	46	50	40	50
ONIONS Other than Green Onions	45	50	47	45	55
ORANGES California & Arizona	40	44	42	38	50
ORANGES Florida & Texas	36	41	38	34	45
PAPAYAS	50	55	55	50	55
PEACHES	32	36	34	32	40
PEARS	32	35	34	32	40
PEAS green	32	35	34	32	40
PEPPERS	42	45	55	42	55
PERSIMMONS	32	35	34	32	40
PINEAPPLES	45	55	50	45	55
PLUMS & PRUNES	32	36	34	32	40
POMEGRANATES	36	40	38	32	45
POTATOES New	50	60	55	50	60
POTATOES Storage	40	55	50	40	55
PUMPKINS	50	60	57	50	80
QUINCES	34	36	34	34	40
RASPBERRIES & BLACKBERRIES	32	36	34	32	40
RHUBARB	32	35	33	32	40
SALSA	33	38	36	32	40
SQUASH Hard shell	50	55	52	50	55
SQUASH Soft shell	42	45	55	42	55
STRAWBERRIES	32	36	34	32	40
SWEET POTATOES & YAMS	42	55	65	42	65
TANGERINES California & Arizona	40	44	42	40	50
TANGERINES Florida & Texas	36	41	38	34	45
TOFU Conventional	35	41	38	34	41
TOMATOES holding (ripe)	55	60	57	55	65
TOMATOES ripening (green)	62	65	63	60	65
TOPPED VEGETABLES including beets, celeriac, rutabagas, parsnip, radishes, turnips	32	36	33	32	40
WATERMELONS	55	65	60	55	70

TABLE 2 MEAT ITEMS

BOXED BEEF	28	36	32	28	40
CHUB PACK SAUSAGE	28	36	32	28	40
GROUND MEATS/FRESH SAUSAGE	28	34	32	28	35
LAMB/VEAL	28	36	32	28	40
PORK	26	35	32	26	38
POULTRY INCLUDING WOGS (Turkeys Whole Cooked for Deli Holiday Meals received frozen for slack out during shipment – DO NOT RE-FREEZE)	26	34	32	26	35
PREPACKAGED MEAT	28	36	32	28	38
SEAFOOD LIVE (Temperature measured through TempTales)	35	41	40	32	42
SEAFOOD PROCESSED	28	36	32	28	38
VALUE ADDED/ ENHANCED MEATS	28	36	32	28	40

TABLE 3 REFRIGERATED PERISHABLE/DELI ITEMS					
BUTTER stick, tub, whipped	33	40	36	None	44 Ambient
CHEESE block, pre-sliced, shredded and imported specialty	33	40	36	33	44
CURED MEATS salami, pepperoni, jerky	33	40	38	None	Ambient
EGGS in shell	33	40	36	33	44 Ambient
FLUID MILK (GRADE A) HTST whole, low fat, skim, chocolate	33	40	36	33	44
GREEN SALAD KITS (WITH SEAFOOD) Signature Salads with seafood	33	37	36	33	38
GREEN SALAD KITS (WITHOUT SEAFOOD) Signature Salads	33	39	36	33	40
JUICE, JUICE DRINKS AND OTHER REFRIGERATED BEVERAGES such as fruit juices, Tampico, tea, lemonade, soy beverages, non-dairy creamers	33	40	36	33	40
LIQUID, PASTEURIZED EGGS, EGG PRODUCTS, EGG SUBSTITUTES	33	40	36	33	40
MARGARINE SPREADS stick, tub, whipped	33	40	36	33	44 Ambient
MEATS Deli Items, bulk and prepackaged non-seafood	28	36	32	28	38
OTHER PREPARED FOOD / ENTREES	33	37	36	33	38
PUDDINGS ready-to-eat pudding	33	39	36	33	40
REFRIGERATED BAKERY ITEMS (pie shells, tube biscuits, cookie dough)	33	40	36	33	44
REFRIGERATED DRESSINGS in Produce department	33	40	36	33	40
REFRIGERATED PASTA ready-to-cook pasta	33	38	36	33	40
SEAFOOD smoked salmon, shrimp, seafood dips	28	35	32	28	38
SOUP (WITH SEAFOOD) Signature soups with seafood	33	37	36	33	38
SOUP (WITHOUT SEAFOOD) Signature soups without seafood	33	38	36	33	40
UHT PASTEURIZED PRODUCTS including pasteurized puddings	33	40	36	33	44
WET SALADS bulk and prepackaged non-seafood	33	38	36	33	40
WET SALADS WITH SEAFOOD such as ceviche, crab salad, shrimp salad	33	37	36	33	38
YOGURT, SOUR CREAM, CREAM CHEESE, COTTAGE CHEESE all spoonable/pourable items	33	40	36	33	44

TABLE 4 FROZEN ITEMS					
ALL FROZEN OTHER THAN ICE CREAM AND MEATS Such as potatoes, entrees, pizza, vegetables, juices	-20	0	-15	-20	0
FROZEN FOR SLACK OUT such as artisan breads, bagels, frozen cookies and desserts	-20	0	-15	-20	0
ICE CREAM bulk packaged, novelties, soy desserts	-20	-10	-15	-20	-10
ICE CREAM CAKES and PIES	-20	-10	-15	-20	-10
MEAT, POULTRY, AND SEAFOOD	-20	0	-15	-20	0

Note: Frozen loads (excluding ice cream) arriving above the maximum of 0°F, but not higher than 5°F, which contain a Sensitech black TempTale 4, may be accepted on a case-by-case basis by the Corporate Food Safety and Sanitation Manager. If present, the TempTale record must show minimal temperature fluctuation during shipment. Suppliers may also be required to provide documentation that product was stored and shipped at or below 0°F. The location of the TempTale device must be clearly indicated by a placard, display, or other method so as to facilitate location at the receiving point.

TABLE 5 FLORAL ITEMS					
CUT FLOWERS	35	40	36	33	42
MIXED BOUQUETS	34	38	36	34	42
POTTED PLANTS – NON TROPICAL Including all Bulb Items, Azalea, Mums, Cineraria, Cyclamen, Lilies, Hydrangeas, Kalanchoe, Shamrock, Mini Rose, Gerber Daisy	35	40	38	35	50
POTTED PLANTS – TROPICAL Including African Violets, Begonia, Zygocactus, Exacum, Gloxinia, Hibiscus, Poinsettia	50	60	55	50	75
ROSES	33	38	34	33	42

TABLE 6 FRESH BAKERY ITEMS					
BAKERY Fresh Unrefrigerated Items	N/A			60	85