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## FOOD SAFETY GUIDELINES DURING TRANSPORT / DELIVERY

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### Background

Food from restaurants are often consumed immediately. Delivery or take-out food are often purchased in advance for eating later. Proper food handling during the preparation, holding, pick-up and delivery of food is essential in ensuring food is safe for consumption by consumers.

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### Food Safety Guidelines



Wash Your Hands (Food Facility Employees, Drivers, Consumers):

- Frequent handwashing can help prevent illness and reduce the spread of disease.
- Use soap and warm water for **at least 20 seconds** before, during, and after handling/packaging food.
- Minimize bare hand contact with ready-to-eat food. Wear food grade gloves as needed.



Cold & Hot Food Handling (Food Facility Employees, Drivers):

- Cold food must be held at an internal temperature of 41°F or below.
- Hot food must be held at an internal temperature of 135°F or above.
- Keeping food warm between 41°F and 135°F is not safe and may increase the risk of foodborne illness.



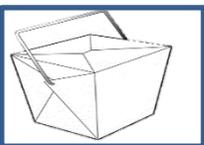
Proper Handling Procedures (Food Facility Employees, Drivers):

- Protect food from contamination during the pick-up and delivery process.
- Food should be packaged, covered and possibly sealed as not to be exposed to potential contamination from delivery personnel or food handlers.
- Only properly packaged/covered food is to be delivered or picked-up.
- Provide insulated packaging and materials such as dry ice or frozen gel packs to keep perishable food cold in transit if delivery time exceeds 30 minutes.



Safe Food Delivery and Receipt (Food Facility Employees, Drivers):

- Ensure that food is properly packaged prior to transport. At all times, food must be kept protected and in sanitary conditions.
- Delivered food must be transported in containers made of smooth, washable and impervious materials that are able to withstand frequent cleaning.
- Maintain the interior of the vehicle in a clean and sanitary manner, including the trunk and/or rear storage areas.



Recommended Information for Delivered Food (Consumers):

- Discard all perishable foods, such as meat, poultry or eggs, left at room temperature longer than two hours. This includes leftovers taken home from a restaurant.
  - If not consumed, refrigerate all perishable foods as soon as possible, always **within two hours** after purchase or delivery.
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