## FOOD SAFETY GUIDELINES
### DURING TRANSPORT / DELIVERY

### 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.

### 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.