

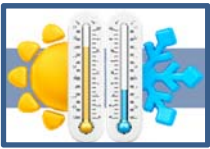


# Food Safety for Food Delivery and Pick-up

## Environmental Health Department

Foods from restaurants are often consumed immediately. Delivery or take-out foods may be purchased in advance for eating at a later time, such as sandwiches or a cooked meal. Proper food handling during the preparation, holding, pick-up and delivery of the food is essential in ensuring food is safe for consumption.

**Information for restaurants that offer delivery/take-out/pick-up food services.**



### Cold and Hot Food Handling

**Cold** foods must be held at an internal temperature of 41°F or below.

**Hot** foods must be held at an internal temperature of 135°F or above. Once food is cooked it should be held hot at an internal temperature of 135 °F or above. Just keeping food warm (between 41 and 135 °F) is not safe.

If not consumed, refrigerate all perishable foods as soon as possible, always within two hours after purchase or delivery.



### Delivery

When delivery time exceeds 30 minutes, food must be held either cold (below 41°) or hot (above 135°). Delivered food must be transported or held in containers made of smooth, washable and impervious materials that are able to withstand frequent cleaning. Containers should be leak-proof and maintain food at proper holding temperatures.



### Proper Handling Procedures

Protect food from contamination during the pick-up and delivery process. Food should be packaged/covered and maintained as not to be exposed to potential contamination from delivery personnel or food handlers. Only packaged/covered food is to be delivered/picked-up.



### Leftover Food

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. Refrigerate or freeze leftovers in shallow containers. Wrap or cover the food.



### Food Sources

Food should only be delivered/received from food facilities permitted with San Joaquin County Environmental Health Department.