Food Safety for Delivery or Pick-up

Food handling safety is the same for all food operations ranging from restaurants, mobile food trucks, to grocery stores. Proper food handling during storage, preparation, holding, and service is essential to ensure your food remains safe for consumption. Delivery or take-out foods are no exception. Here are some important safety practices.



Cold and Hot Food Holding

Cold foods must always be held at a temperature of 41°F or below. Hot foods must always be held at a temperature of 135°F or above. Food temperatures between 41°F and 135°F are dangerous for pathogenic growth. Food that is waiting to be picked up, should not be allowed to sit in this temperature range.



Delivery

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. Food must be held either below 41°F or above 135°F.



Proper Handling Procedures

Protecting food during the pick-up and delivery process is essential in the prevention of exposure to potential contaminants from the delivery personnel or food handlers. Take-out or delivery food must be packaged or covered.



Food Sources

Food should only be delivered or received from food facilities that is permitted with this department and/or the California Department of Public Health.



Coronavirus (COVID-19)

Coronaviruses are a large family of viruses that cause mild to moderate respiratory illness, and possibly death. To help prevent the spread of this virulent microbe, restaurants must focus on food delivery and takeout. All food facilities should maximize social distancing for those who are standing in lines. You should sanitize surfaces and wash hands frequently! Employees must be excluded from work if experiencing an illness. For more safety practices that must be utilized in a food facility, please visit California Department of Public Health or Centers for Disease Control and Prevention.