

Food Safety for Delivery and Pick-up

Food purchased for delivery or take-out may not be consumed immediately, so it is important to keep food at the proper temperature during preparation, holding, pick-up, and delivery to ensure food is safe for consumption when the customer decides to eat it.

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 (41° or below) or hot (135° or above). Delivered food must be transported 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. When possible, deliver food without direct contact between the customer and delivery personnel.

Proper Handling Procedures

Protect food from contamination during the pick-up and delivery process. Deliveries should be packaged in a manner that makes it easy to see if someone has tampered with the food. Only packaged 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 the Shasta County Environmental Health Division.