



# County of Yolo

## DEPARTMENT OF COMMUNITY SERVICES

### Environmental Health Division

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

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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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### Approved Source of Food:

- Verify that the food or meals are prepared at an approved/permited food facility.

### 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 45°F or below.
- Hot food must be held at an internal temperature of 135°F or above.
- Temperature control methods, such as insulated cold packaging with dry ice or frozen gel packs or insulated hot case, are required for prepared food with transportation and delivery time greater than 30 minutes.
- Use an accurate, easily readable, metal probe thermometer suitable for measuring the food temperature.

### 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.

### 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.