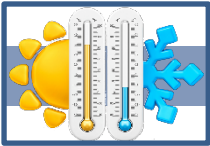


Food Safety for Food Delivery and Pick-up

Environmental Health Division

The latest guidance from the California Department of Public Health does not allow for in-restaurant seated dining food service operations. Delivery or take-out or drive-through foods may be purchased in advance for eating at a later time. 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/pick-up food services.



Food Temperature Control

If food is to be held cold, it must be held at an internal temperature of 41°F or below. All food that is to be cooked, should first be cooked to their proper internal temperatures and then held hot at an internal temperature of 135°F or above. Keeping foods between 41°F and 135°F is not safe. Refrigerate all perishable foods as soon as possible if not immediately being consumed.



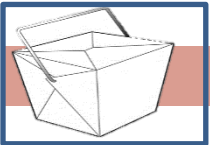
Food Protection

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



Food Delivery

When delivery time exceeds 30 minutes, food must be held cold at 41°F or below or hot at 135°F or above. Food should 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 able to maintain food at proper holding temperatures when required.



Food Leftovers

Discard all perishable foods such as meat or poultry left at room temperature longer than two hours. This includes leftovers taken home from a restaurant. Refrigerate or freeze leftovers out less than two hours in shallow containers. Wrap or cover the food to prevent contamination.



Food Sources

Food should only be delivered or received from permitted food facilities.