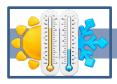


# Safety for Delivered & Carry-out Food

## Department of Resource Management

With the Governor's order to shelter in place and restaurants discontinuing any dining on site, there is an increasing demand for food delivery and carry-out. Although there is no evidence to support transmission of COVID-19 through food, there are measures you can take to help ensure your food is safe and to prevent the spread of germs when receiving and handling restaurant prepared food.

₹ Tips for safe receiving and handling of delivered food during the coronavirus stay-athome order.



#### **Food Temperatures**

- To prevent the rapid growth of bacteria on perishable foods, cold foods must be held at 41°F or below and hot foods must be held at 135°F or above.
- When delivery time exceeds 30 minutes, food must be held either cold (below 41°) or hot (above 135°).



#### Delivery

- To minimize personal interaction, when ordering, request door drop off (contactless) delivery.
- Delivered food should be packaged/covered and maintained as not to be exposed to potential contamination from delivery personnel during transportation.



### **Removing Packaging**

- Wash your hands thoroughly before and after unpackaging / unwrapping food.
- Avoid touching food with your hands by emptying food directly from package onto plate.
- Immediately discard food packaging or disinfect if container is washable.



#### **Food Handling**

- Divide food on separate plates before eating and avoid sharing utensils.
- Heating / microwaving your "hot" foods may also help destroy any viruses or bacteria on the food.
- Leftover perishable food should be refrigerated as soon as possible, within two hours.
- Freezing or refrigerating food is not an effective means to kill viruses or bacteria.



#### **Food Sources**

 Food should only be delivered/received from facilities with a current food permit from Solano County Environmental Health Division.