



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-at-home 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.