



County of San Diego

DEPARTMENT OF ENVIRONMENTAL HEALTH FOOD AND HOUSING DIVISION



GUIDANCE FOR RESTAURANTS AND CATERERS PROTECTING FOOD SAFETY DURING TRANSPORT / DELIVERIES

This guidance document is intended to provide food transport / delivery drivers best management practices to protect the safety of prepared meals during transport and delivery. A "Transporter" means any vehicle used to transport food pursuant to a prior order from a manufacturer, distributor, retail food facility, or other approved source to a retail food facility or consumer. (California Retail Food Code §113932)

PRACTICES FOR SAFE FOOD DELIVERY

APPROVED SOURCE OF FOOD:

- Verify that the food or meals are prepared at an approved / permitted food facility or registered charitable feeding operation.



FOOD SAFETY:

- Ensure that food is properly packaged prior to transport. At all times, the food must be kept protected and in sanitary conditions.

VEHICLE CLEANLINESS:

- Maintain the interior of the vehicle in a clean and sanitary manner, including the trunk and/or rear storage areas.
- Store food inside a secondary food grade container for transportation. Maintain clean, insulated carriers in the vehicle for storage of food during transportation.



IMPLEMENT TIME AND TEMPERATURE CONTROL:

- Keep hot foods at 135°F or higher.
- Keep cold foods at 45°F or lower.
- Temperature control methods, such as a refrigerated truck 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.



HANDWASHING IS A MUST FOR FOOD DELIVERY EMPLOYEES:



- Practice proper handwashing frequently:
 1. Wet hands with warm water and soap.
 2. Vigorously rub soapy hands together for at least 20 seconds.
 3. Rinse hands with clean running water.
 4. Dry hands with paper towels or hand drying device.
- Food transport / delivery drivers must wash their hands after engaging in any activity that might pose a contamination risk.



For more information on best management practices for food transportation and delivery, please contact the DEH-FHD Specialist on Duty at (858) 505-6900 or by email fhdutye@sdcounty.ca.gov.