

Important Notes for Delivery of Takeaway Food



Delivery of Ready-to-Eat Food



Food Pickup

- ◆Check the food whether it is in a good condition and covered properly;
- ◆Cold foods should be kept on ice cubes or dry ice during transportation. If not, the raw and cold ready-to-eat food should not be shipped.



- ♦Shorten the delivery time whenever possible. The time interval between the food preparation and its delivery to customer should not exceed 1 hour;
- ◆Protect the food from direct sunlight and rain;
- Separately pack and store hot food and cold food (e.g. sashimi) in the delivery box.

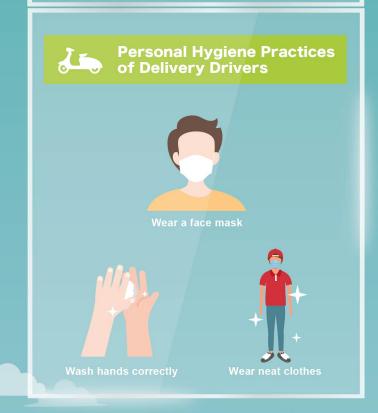
3 Maintenance

- Clean up food spills in the insulated thermal box promptly to avoid bacterial growth;
- Keep the insulated container clean and disinfect it regularly to prevent the food from cross-contamination.

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Delivery of Fresh Food

- ◆Chilled food must be kept on ice cubes or dry ice; otherwise, it should not be delivered;
- ◆Pack fresh food, ready-to-eat food and non-food items separately.







食安專線
Linha aberta sobre Segurança Alimentar - Food Safety Hotline
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