

Important Notes for Delivery of Takeaway Food



Delivery of Ready-to-Eat Food

1

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.

2

Delivery

- ◆ 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.



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.



Personal Hygiene Practices of Delivery Drivers



Wear a face mask



Wash hands correctly



Wear neat clothes