Online delivery is surging and eating in is the new dining out. Due to the recent corona virus outbreak, for an increasing number of Americans dining out is no longer an option. Today, many independent restaurants are switching to takeout or delivery only models due to new city and state rules. To ensure delivered food is safe for consumption, proper food handling during the food preparation, holding, pick-up and delivery of the food needs to take place. Please take note of the following:

### Cold and Hot Food Handling

**Cold** foods must be held at an internal temperature of 41˚F or below.

**Hot** foods must be held at an internal temperature of 135˚F or above.

Keeping food warm (between 41 and 135 ºF) is NOT safe.

If not consumed, refrigerate all perishable foods within two hours after purchase or delivery.

### Delivery

When delivery time exceeds 30 minutes, food delivery services must maintain food temperature at or above 135 ºF (hot foods), or at or below 41 ºF (cold foods). Delivered food must be transported and held in containers made of smooth, washable and impervious materials that are able to withstand frequent cleaning. Containers should be leak-proof and maintain food at proper holding temperatures.

### Proper Handling Procedures

Food must be protected from contamination during the pick-up and delivery process. Food should be properly sealed, packaged, and maintained to prevent the potential contamination from delivery personnel or food handlers. Only sealed/packaged food is to be picked up and delivered.

### Leftover Food

Refrigerate or freeze leftovers in shallow containers. Ensure to keep all containers carrying leftover food sealed. Discard all perishable foods, such as meat, poultry or eggs left at room temperature longer than two hours. This includes leftovers taken home from a restaurant.

### Food Sources

Food should only be delivered and received from food facilities permitted with the Monterey County Health Department.

For more information, please contact the Monterey County Health Department at 831-755-4508 or visit our website at www.mtyhd.org/CH.