

In a nutshell: While food delivery can be convenient, make sure food safety is part of the package, too. Takeaway food, like all food, must be handled properly, especially during transportation, to prevent food poisoning.

Food safety is dependent on the safe delivery of food. Food safety risks are considerably higher if food temperature is not adequately maintained throughout delivery:

- Food to be delivered should be properly covered. Store cold and hot food separately in insulated bags and keep hot food at above 60°C and cold food at 4°C or below.
- The management should control strictly its delivery capacity by checking the time record against any delayed deliveries. Well-organised logistics can also shorten the food delivery time.
- Food delivery agents should safeguard food against cross-contamination by hygienic transportation means. Contact surfaces of delivery containers and motorcycle storage compartment like rear trunk or tail box case should be cleaned by liquid soap or disinfectants thoroughly before and after each delivery.
- Close monitoring of the right storage temperature is required. Installation of thermometers for temperature records at food delivery containers is useful for validating food temperature control measures.
- Organise well the delivery load to minimise unnecessary ransacking and exposing the food packs at ambient temperature.