



Food Safety for Delivery and Pick-up Services

Keep hot food hot and cold food cold

Keep hot and cold food separated when prepared for delivery or pick-up so that it stays out of the temperature danger zone. The temperature danger zone is between 41°F and 135°F.

- Maintain cold food at 41°F or below.
- Maintain hot food at 135°F or above.
- Always use a thermometer to check food temperatures.

Use mechanical refrigeration, hot holding equipment, or insulated containers when holding food in staging areas for delivery or pick-up.

- Equipment and multi-use containers must meet Minnesota food code Equipment Requirements (<https://www.health.state.mn.us/communities/environment/food/docs/fs/equipreqfs.pdf>) (PDF).
- Single-service and single-use articles must be safe and clean. This includes items such as carry-out utensils, bags, containers, or wrappers. Other ordinances may apply.
- Tightly close or seal all food items prepared for pick-up or delivery to keep it safe from tampering.
- Plan order preparation and delivery to minimize the length of time food is out of temperature control.

Contact your inspector if you have questions.

Food delivery best practices

- Protect food orders during storage, packaging, and transportation to prevent cross-contamination and contamination by dust, insects or other sources. Keep equipment and vehicles clean.
- Place raw animal food, unpackaged produce, and ready-to-eat food items into separate delivery packages to prevent cross-contamination.

Food pick-up best practices

- Minimize the time hot and cold food items are placed in non-mechanical holding containers.
- Wrap or cover food items completely to protect the food from contamination while holding for pick-up.