

## **Food Safety Guidance for Home Food Deliveries**

If you are changing the scope of your business to include home deliveries you must ensure that food safety is maintained to protect public health.

Before you start food deliveries, your food safety management procedures should be reviewed to make sure all food hazards are identified and will be effectively controlled. You should keep records of temperature checks, delivery times and recipients.

### **Protection from Contamination**

Food must be protected from cross contamination (physical, chemical, microbiological, any of the 14 allergens) and must be transported in clean, food grade containers/packaging.

Use an insulated box/bag and take into consideration the distance travelled. Make sure your vehicle is clean. Delivery drivers should maintain good hygiene including hand washing and the use of suitable hand gel.

### **Labelling Requirements**

- Food must be labelled so that it is easy to understand – you must give customers:
- The name of the food
- A list of ingredients that contain any of the 14 allergens (nuts, peanuts, eggs, milk, fish, crustaceans, molluscs, cereals containing gluten, celery, lupin, mustard, sesame seeds, soya) to inform those suffering food allergies

### **Food That Needs Refrigeration**

Foods that need refrigeration such as meat products, cooked food that has been cooled, dairy products, vacuum packed foods, prepared salad, prepared vegetables or prepared fruit, must be kept cold at or below 8°C, while being transported. (A cool box or bag with ice packs can be used).

Unless you have a blast chiller & strict cooling regime, we do not recommend that you pre-cook and chill or freeze home-made foods which are to be provided for vulnerable people, (the elderly and those with reduced immunity due to health conditions including cancer, auto-immune diseases and transplant patients), as these people are more susceptible to food borne illness.

### **Foods to Be Delivered Hot**

Food must be cooked to at least 70°C for at least 2 minutes or equivalent, and if hot holding, the food must be kept at or above 63°C. If the food temperature falls below 63°C it should be discarded after 2 hours. An insulated box or bag, (cool box or bag) can be used to help retain heat in transit.

### **Note**

Where you are delivering to a self-isolating household make sure that appropriate measures are in place to so that delivery drivers are protected against infection. This will include hand sanitising before and after delivery and no direct contact with recipients.

If you require any further information or require further guidance please contact The Environmental Health Team at East Lindsey District Council 01507 601111 or [commercial@e-lindsey.gov.uk](mailto:commercial@e-lindsey.gov.uk)

Trading Standards at Lincolnshire County Council on 01522 552490 or [tradingstandards@lincolnshire.gov.uk](mailto:tradingstandards@lincolnshire.gov.uk)