



## **FOOD BUSINESSES – TAKEAWAY & DELIVERIES**

Dear food business proprietor,

If you are considering food deliveries and pick up/takeaway service which is not a usual operation of your food business, the following information may assist you to ensure the sale of safe food.

### **Temperature control and delivery/pick up services**

As a food business you need to keep potentially hazardous food at certain temperatures to make sure it stays safe to eat. Potentially hazardous foods are foods that need to be kept at certain temperatures to minimise the risk of dangerous microorganisms or toxins. These foods include but are not limited to:

- Ready to eat cooked meals
- raw and cooked meat or poultry
- foods containing eggs (cooked or raw)
- dairy products like milk, cream and fresh custard
- seafood
- cut fruit and vegetables
- cooked rice, and fresh or cooked pasta
- sandwiches, pizzas and sushi
- sprouted seeds (like beans and alfalfa).

**Food must be kept under temperature control at all times including when it is stored, displayed or transported.** Temperature control means the food must be **below 5°C in the fridge or above 60°C which is too hot to touch.**

- It is recommended that food should be cooked to order only. If large volumes of food is made without knowing the demand it may not all be purchased and therefore you may increase your wastage.
- Food should be delivered straight after preparation/cooking.
- Delivery times should be kept to a minimum if a temperature controlled vehicle is not utilised.
- Hot food should be transported in a thermal/insulated bag/box or hot holding equipment to keep it above 60°C.
- Cold food should be transported in an esky/with ice or cold holding equipment to keep it below 5°C.

For more information on Standard 3.2.2 clause 10 Food Transport please visit the [website](#).

### **Alterations to your approval:**

Should your food business intend to provide pick up/delivery services of food that is not intended for immediate delivery and/or consumption, you are required to submit a cover letter to the City detailing your intended activities and how you will manage the risks associated with these activities. Please submit your request to [customer@canningwa.gov.au](mailto:customer@canningwa.gov.au) An approval must be given by the City prior to commencing the activity.

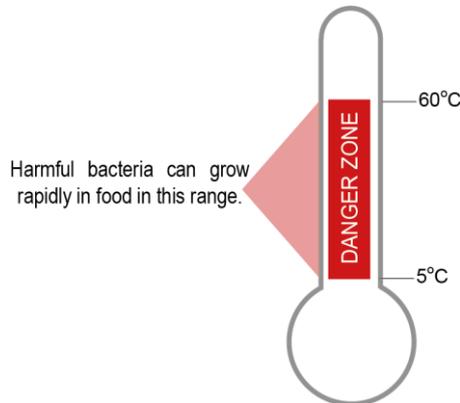
### **A reminder about food safety:**

It's important to use a thermometer to check your food is at the right temperature to be sure it is safe to eat. Use a digital probe thermometer. Infrared 'gun' thermometers are useful for quick checks only and for packaged food – however they only measure the surface temperature and therefore are not as accurate as probe thermometers.

Important points:

- Check frozen food is delivered frozen hard.
- Check chilled food is delivered at 5°C or colder.
- Check hot food is delivered at 60°C or hotter.
- Clean and sanitise probe thermometers before and after use – use warm soapy water and an alcohol wipe.

- Don't rely only on fixed temperature gauges on equipment – measure the actual food with a probe thermometer to be sure.
- Keep your thermometer in good condition have it calibrated regularly, replace flat batteries, repair or replace it if it breaks.
- Keeping records of transport times and temperatures is useful for your business to demonstrate that potentially hazardous food has been kept safe during transport.
- **If food is not kept under temperature control harmful bacteria can grow rapidly in the food.**



Choose the right packaging:

- only use clean, undamaged, food-safe packaging
- buy from a reputable source
- know the composition of your food and check the packaging is suitable (ask the supplier or manufacturer for assurance or certification that the material is food-safe)
- check manufacturer's instructions or symbols to confirm the packaging can take the conditions it will be exposed to, such as freezing, microwaving, or use in dishwashers.

Use packaging correctly:

- handle with good hygienic practices
- store in a secure and clean place
- consider how long and where food will be stored in the packaging and check it will stay safe under those conditions
- do not reuse packaging designed for single use.

More information on packaging and thermometers can be found in the legislation [here](#)

## **Allergens**

Some foods and food ingredients or their components can cause severe allergic reactions including anaphylaxis. This type of information needs to be communicated clearly if food is being delivered.

Most food allergies are caused by **peanuts, tree nuts, milk, eggs, sesame seeds, fish, crustacea, soy, lupin and wheat**. The Food Standards Code requires these foods to be declared on labels whenever they are present as ingredients or as components of food additives or processing aids. If the food is not in a package or is not required to have a label (for example, food prepared at and sold from a takeaway shop), this information must either be displayed in connection with the food or provided to the purchaser if requested.

The Food Standards Code also includes requirements for making 'gluten free' and 'low gluten' claims about food. For more information about these claim requirements, see [Standard 1.2.7 – Nutrition, Health and Related Claims](#).

This [useful poster](#) is also available regarding allergens and warnings.