

Food business home delivery guide

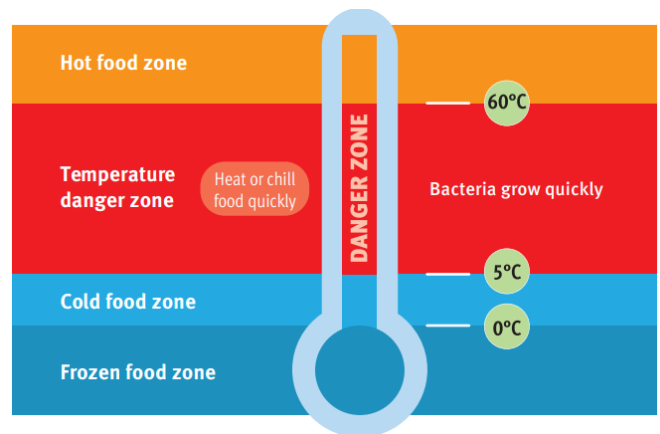
Moreton Bay Regional Council supports local food businesses looking for alternative ways to operate. If you have a current Fixed Food Business Licence (i.e. restaurant or cafe), you can provide takeaway and/or delivery options without any changes to your Licence. However, it is important that you manage this provision carefully to protect yourself and others.

Food delivery

When delivering food, you must make sure that it is transported at the right temperature to keep it safe. Hot food should be kept above 60°C and cold food below 5°C.

If you are planning on doing a large number of deliveries that will take time, please use thermal delivery containers to keep the food at safe temperatures.

- If food is to be transported for delivery it must be protected from contamination and kept under appropriate temperature control.
- Always use food grade containers, including tubs, eskies or hot boxes to protect the food from contamination.
- Keep hot food hot and cold food cold by using insulated bags or eskies.
- Raw foods, such as uncooked meat, should be transported in separate containers from ready-to-eat foods, such as salads and bread.



Staff

Food businesses should take the time to have all staff re-trained or informed about the food hygiene rules. Utilising Council's free online training course "I'm Alert" (or equivalent) is a great tool to assist with this. You can access "I'm Alert" at www.moretonbay.imalert.com.au

Plan ahead

Inform your customers about the intended delivery times. Peak road traffic should be avoided where possible and always consider unexpected delays e.g. mechanical breakdown.

Safety

Provide staff with current and up-to-date safety advice when delivering and interacting with the public.

Vehicles

Regularly clean and disinfect your vehicle including steering wheel, door handles, controls or buttons, seatbelt and keys.

Clean and disinfect your phone or electronic device used to help deliver food or parcels. Disinfect these often by using a lint-free cloth and 70% isopropyl alcohol if you can, or disinfectant wipes.

Record keeping

If you are proposing to transport food to customers, it is recommended to keep records demonstrating compliance with the Food Safety Standards.

For more information please contact Moreton Bay Regional Council's Food Safety and Compliance Team on:

Phone: (07) 3205 0555

Email: mbrc@moretonbay.qld.gov.au