

Takeaway Food Safety Checklist

Food safety doesn't just end when meals leave the premises. It should be considered throughout the takeaway journey from preparation and delivery to consumption.



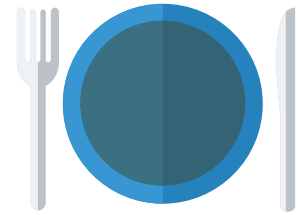
Serve takeaway food more safely with this comprehensive checklist of essential resources and supplies



Food Preparation



Pick-Up and Delivery



Consumption

1 Food Preparation

- Place handwashing stations around the kitchen for convenience
- Surface cleaner and wipes
- Surface sanitiser
- Portion bags for more efficient preparation
- Air-tight containers for food storage pre-pickup
- Insulated food storage solutions to maintain safe temperatures



Food Safety Tip

Keep meals outside of the food temperature danger zone whilst waiting for pick-up with insulated food storage solutions.

2 Delivery Solutions

- Sustainable cardboard boxes and paper bags
- Single use cutlery
- Ensure delivery drivers are equipped to maintain safe food temperatures throughout delivery
- Tamper Evident labels



Food Safety Tip

Use sustainable delivery containers to limit your impact on the environment.

3 Prepare Food For Safe Home Consumption

- Best before labels
- Use by labels
- Allergen labels
- Serving safe reheating / cooling labels



Food Safety Tip

Use food safety labels to advise patrons on how to consume the food safely at home.

4 COVID-19 Safety Precautions For Takeaway Food

- COVID-19 assessment checklist
- Social distancing stickers
- Masks (where required)
- Hand sanitiser at the entrance to the premises
- Designated pick-up station for reduced contact
- Choose delivery partners with 'leave at the door' options



Food Safety Tip

Serve takeaway food in cardboard boxes as COVID-19 cannot survive on porous surfaces.

Orders for the checklist items above can be placed through the website or through a Fildes Food Safety representative.