

## Do you deliver food?



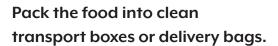
When you start doing food deliveries, contact your municipal food control authority.





Keep hygienic procedures in mind in all activities.

Do not open the food packages during delivery.



If necessary, use a clean cover or tarp to cover the area of the car boot/back seat surrounding the transport box.





Maintain the right temperature during transportation.

- Food that requires cold storage below +6°C.
- Hot food over +60°C.
- If the space where the cold food is transported does not have refrigeration equipment, use a container, such as a clean polystyrene box or a cooler bag with a cooling gel pad.
- When transporting hot foods, a polystyrene box with a heating gel pad can be used.
- Minimise the duration of transportation, especially when not using a cooling/heating container.

Wash the polystyrene boxes when necessary and let them dry with enough space between them.

