



# Do you deliver food during the state of emergency?



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.

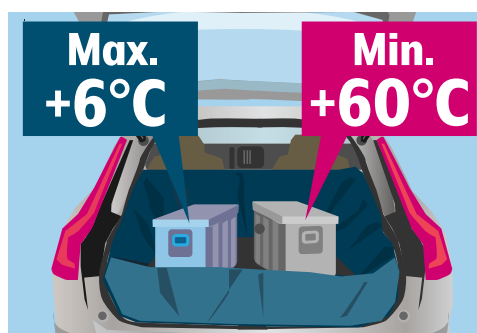
Pack the food into clean transport boxes or delivery bags.



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.