



October  
2022



## Bite-Sized Food Safety

Food safety resources  
for front-line managers  
to train food workers

# Foods for Take Out or Delivery

**ASK:** What about foods that customers take out or have delivered? Sometimes they don't observe good food safety practices.

**ANSWER:** Many of our consumers know very little about food safety. It is important for us (the food establishment) to inform them how to handle time/temperature control for safety (TCS) foods so that they don't get sick.



**ASK:** So how do we help protect our take-out and delivery customers from foodborne illness?

**ANSWER:** We put labels with food handling instructions on orders for take-out or delivery.

**ASK:** What should the food safety instruction labels say?

**ANSWER:** The label should tell the customer that they should consume the food within 2 hours or refrigerate it. Refrigerated foods should be held at 41°F or below. Any foods they reheat should be reheated to 165°F or more. All leftover foods should be consumed within 3 days.



### **INSTRUCTIONS FOR SAFE FOOD HANDLING**

*To prevent foodborne illness, this food should be consumed or refrigerated within 2 hours. Refrigerate at 41°F or below. If reheated, reheat to 165°F or above. Eat or discard this food within 3 days.*

**PRINTABLE  
LABELS ON  
NEXT PAGE**

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