



10

Food safety
Requirements
for Food
Delivery & Meal
Kits

1

Temperature Control

Proper handling and storage of perishable items is crucial. Maintain cold chain integrity from preparation to delivery

2

Hygiene Practices

Strict hygiene standards are essential for both food preparation and delivery. Cleanliness and sanitation are paramount

3

Packaging

Safe and secure packaging protects food from contamination and temperature fluctuations during transport.

4

Food Handling

Proper food handling techniques prevent cross-contamination and ensure food safety throughout the process.

5

Traceability

Clear tracking of ingredients and processes enables quick identification of potential issues.

6

Consumer Education

Inform customers about food safety best practices, such as reheating and storage guidelines.

7

Regular Inspections

Consistent monitoring and audits guarantee adherence to food safety regulations.

8

Employee Training

Well-trained staff are the backbone of a safe food operation.

9

Emergency Preparedness

Having a plan in place for foodborne illness outbreaks is essential.

10

Customer Feedback

Valuing customer feedback helps identify and address food safety concerns promptly.