Food should only be ordered from approved restaurants with a permit from Riverside County Environmental Health. Check our website to make sure.

Food must be held at 41°F and below or 135°F and above. Once food is prepared it should be kept in those temperature ranges while waiting for pick-up. If delivery time will be longer than 30 minutes, food must be held at the proper temperature during transport. Food must be kept in containers that are smooth, easily cleanable, non-absorbant, and keep food at the proper holding temperature.

Food must be protected from contamination during the pickup and delivery process. Food should be packaged and protected from delivery person or food handlers.

Leftover food should be refrigerated within 2 hours of pick-up or delivery. Use shallow containers and cover food for protection from contamination.

Follow these steps to help make sure the food is safe before, during, and after pick-up or delivery.